INDIAN
DOMESTIC ECONOMY
AND
RECEIPT BOOK.

INDIAN
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AND
RECEIPT BOOK;

COMPRISING

NUMEROUS DIRECTIONS FOR PLAIN WHOLESOME COOKERY, BOTH ORIENTAL AND ENGLISH; WITH MUCH MISCELLANEOUS MATTER ANSWERING FOR ALL GENERAL PURPOSES OF REFERENCE

CONNECTED

WITH HOUSEHOLD AFFAIRS, LIKELY TO BE IMMEDIATELY REQUIRED BY FAMILIES, MESSES, AND PRIVAVE INDIVIDUALS, RESIDING AT THE PRESIDENCIES OR OUT-STATIONS.

BY THE AUTHOR OF
"MANUAL OF GARDENING FOR WESTERN INDIA."

(R Riddell)

FOURTH EDITION—REVISED.

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PREFACE TO THE FOURTH EDITION.

The work having gone to Press and nearly completed before it occurred to the Author that the present Rates of Postage, &c., found at page 518, would shortly be of little use, he therefore has added as an Appendix the New Draft of the proposed Act for the management of the Post Office and the Regulations of the Duties of Postage as read in Council for the first time on the 13th of May of this year, and which may in all probability be in force ere this Edition will have left the Binder's hands. The Author has seen no occasion to make further alterations or additions beyond a few receipts; nevertheless he feels assured the work will continue to sustain its expectation as one of general utility throughout India.

The flattering notices taken of the work by the Press of the three Presidencies, and its acknowledged usefulness as a book of reference by numerous private individuals unknown to the Author, is highly gratifying; while the facts prove, what has always been his opinion, that a work having for its object the simple yet distinct instruction—by the assimilation of the Asiatic Customs with the European—in Domestic Economy, must prove eminently useful and acceptable to the Anglo-Indian Community. The Receipts are rendered in as plain a manner as possible, so that no difficulty might arise in their communication to Natives; the selections are such as are most easily attainable; and the means for their preparation generally procurable; whilst the additions are largely imported into this country, and to be had at almost every Bazaar.

The Market Tables attached will form a very fair guide to the actual prices of provisions, &c., at either of the Presidencies or in the Mofussil, and prevent any immoderate overcharge by servants; for let the European experience be what it may, and even were he to visit the Market himself, he never could purchase any article at the same rate as the Native, nor can he fail to discover in any intercourse with him involving outlay that he is obliged to submit to a per centage in some degree, or what is called Dustoory,* an allowance established by general usage and considered by the servant as his perquisite for making purchases. When small, however, it may be as well to let him enjoy the advantage, if quiet and comfort are desired. This deduction is not so applicable to the household expenditure—especially when the head servant's account is settled every morning, as then the prices charged are generally made at the admitted or known rates, and can be checked accordingly if examined at the time; but when allowed to stand over, articles are frequently entered and charged for—although neither procured nor consumed, and of course is a matter of clear gain to the servant, who besides takes his usual Dustoory when settling with the tradesmen for *bonâ fide* purchases.

Families and single individuals residing at the Presidencies or the Mofussil, who may at times be particularly cast on their own resources, or deem it necessary to superintend their daily expenditure, and are not above an acquaintance with the number of annas and pies forming a rupee,—items as indispensable to present as conducive to future comfort,—will, in all matters of household affairs, whether in checking the extravagant charges of domestics, the over-demands of trades-people in purchases, or affording useful instruction for the routine of the Culinary department, as well as the management of the Farm, Poultry Yard, or Kitchen Garden, it is hoped, find that much useful information may be derived by following the rules and instructions contained in the "Indian Domestic Economy."

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* Two pie in each rupee.

ANALYTICAL INDEX.

CHAPTER 1ST. Servants;—their description, habits, caste, wages, &c., at Bombay, Bengal, Hyderabad, and Madras.

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— 3RD. Horse and Stable;—Exercise, grooming, feeding, and medical treatment in the most immediate and easiest form, with recipes, &c.

— 4TH. Dairy;—General remarks on Utensils, Pans, &c.; Milk, Cream and Butter; mode of making Butter from Cream and Milk; also fresh Cream and Curd Cheeses.

— 5TH. Soups of various kinds, with general directions for flavouring, force-meat balls, &c.

— 6TH. Fish, and Shell-fish, with remarks upon dressing, &c.

— 7TH. Remarks on Boiling, Roasting, Broiling, &c.

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— 17TH. Baking;—Bread, Biscuits, &c.

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— 29TH. Bombay Market Table, with the average Prices Current for three Months in the year—January, May and November; Tables of Money, Weights and Measures; with the Commercial Weights in various parts of India, &c.
— 30TH. Calcutta, Dinapore, Madras and Aurungabad Market Tables, and prices of Miscellaneous Articles, &c.
— 31ST. Tables of Exchange, Interest, &c.
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— 33RD. Kitchen Garden and Orchard—with a copious Index of the whole.

CHAPTER I.

SERVANTS.

The misdeeds of Indian servants appear to be a general and unfailing source of complaint amongst all, whether we take the new-comer on his arrival, or the long resident, without reference to any particular place; the complaint of them is universal—laziness, dishonesty, falsehood, with a host of other vices, seem to be inherent in them. This need hardly be wondered at, when we consider the way in which they are brought up, taught from their earliest infancy to look for employment only in the particular calling of their parent, or the guardian by whom they have been adopted. Nor is the fault wholly on their side—much that is complained of, originates with the master, and is owing to him. In the first place, taking a servant merely on the recommendation of a written character, without any endeavour to ascertain whether the bearer is the person described, or how he became possessed of it. In most cases these characters are borrowed; in many they are written for the occasion, by a class of persons who earn their bread by writing characters for any applicant who will give them a few annas, or agree to pay a per centage should he succeed in getting the place. So sudden and frequent are the changes in India, that a master or mistress has seldom an opportunity of making any personal inquiry, and is often led to overlook this precaution; all this causes a fruitful source of mischief to domestic economy.

Then again, persons are not sufficiently careful in giving characters; how often it happens that a master or mistress, when turning away a servant, gives him, from false kind-

ness, a better character than he deserves, suppressing the real cause of his being sent away, and at the same time mentioning a period of service sufficiently long to be of itself a recommendation, and almost a guarantee of his trustworthiness and usefulness, whereas they know the contrary to be the case.

Some servants there are who enter your family simply to see what they can lay their hands upon, taking themselves off the first convenient opportunity.

Others there are who take advantage of the advance of pay, usually given in setting out on a journey, to enable the servant to leave a small sum with his family or relations and to provide himself with necessaries; thus getting a month's or more advance of pay, and, in nine cases out of ten, when the traveller starts, are nowhere to be found, or slip away after the first day or two.

The best way to prevent this, is to make your head servant (if out of your own power) go to the Police Office, and have their names and agreement registered; it will afford an opportunity for detection, should he be an old offender, as the Police have better means of making inquiries than you can possibly have. This clearly shows what an advantage an office for registry would be, where the honest and well-disposed servant could be heard of, when he would be sure to find a place.

On the other hand, servants have too often just cause for leaving their places suddenly, the slightest fault of a native servant being often visited with blows and such abuse as no respectable man will bear, very often too for no other fault than that of not understanding what the master has said, who has given his directions in some unintelligible stuff, from ignorance of the language, that no one could understand.

The race of servants are very different at the three presidencies; at Bombay there is a large proportion of native Portuguese, Parsees, Mussulmen, and Hindoos, besides Eurasians; at Madras native Christians take the place of

Parsees at Bombay, and at Calcutta there is a mixture of every caste and grade in India. There are some amongst these who speak English, and who generally bear but very indifferent characters.

BOMBAY.

A Butler, whether Portuguese, Parseo or Mussulman, - - - - - - -	Rs. 10 to 15—20—30
A Table Servant (seldom more), - - -	6 ,, 10
Cook, - - - - - - -	7 ,, 20
Assistant, - - - - - - -	4 ,, 6
Washerman or Dhobee, according to the family,	7 ,, 25 or more.
Tailor, - - - - - - - -	7 ,, 15
Ayah, - - - - - - - -	8 ,, 15
Amah or Wet Nurse, - - - - -	7 ,, 16
Coachman, - - - - - - -	10 ,, 15
Gorahwallah, - - - - - - -	5 ,, 9
Mussulchee, where no house Hummals are employed, - - - - - - -	6
Bheestee, if used, but tho Hummals do this work,	8
Totee or Sweeper, - - - - -	2 ,, 5
Chuprasee or Puttah Wallah, - - - -	5 ,, 7

BENGAL.

A Sircar or Accountant, - - - - - - -	Rs. 10 to 12
A Butler or Khansumar, - - - - - -	8 ,, 10
A Table Servant or Khidmutgar, - - - - -	6 ,, 8
Assistant do. or Matie, - - - - - -	4 ,, 6
Dressing Bearer or Bhoee, - - - - - -	6 ,, 8
House and Palkee do. - - - - - -	5 ,, 7
Washerman or Dhobee, - - - - - - -	4 ,, 14
Water Carrier, Bheestee or Puckalee, - - - -	5 ,, 8
Cook or Bawurchee, - - - - - - - -	6 ,, 12
Sweeper, Halalkur or Mihtur, - - - - -	3 ,, 4
Messenger or Hurkara, - - - - - - -	5 ,, 6
Porter or Durwan, - - - - - - -	5 ,, 6
Tailor or Durzee, - - - - - - - -	5 ,, 8
Coachman or Ghareewan, - - - - - -	8 ,, 15
Horsekeeper or Syce, - - - - - - -	5 ,, 6
Grasscutter or Ghaswara, - - - - - -	3 ,, 5
Elephant Driver or Mahut, - - - - - -	8 ,, 16
Assistant Cooly, - - - - - - - -	3 ,, 5

Camelman, Oontwallah, - - - - - - -	Rs. 5	to	3
Gardener, Malee or Baghban, - - - - - -	3	,,	6
Shepherd B'herchara, - - - - - - - -	3	,,	4
Water Cooler or Abdar, - - - - - - -	5	,,	8
Tent Pitcher, or Lascar, - - - - - - - -	3	,,	5
Hooka attendant, or Hookabadar, - - - - -	6	,,	8

Female Servants.

Ayah, or Waiting-woman, - - - - - -	5	to	12
Amah, or Wet Nurse, - - - - - - -	6	,,	12
Ladies' Tailor, 1st Class, - - - - - -	10		
Do. 2nd do. - - - - - - -	6		
Washerman, 1st do. - - - - - - -	10		
Do. 2nd do. - - - - - - - -	6		
Sweeper, or Mihturanee, - - - - - - -	3	,,	4

MADRAS.

Butler, per mensem, from - - - - - - -	10	to	21
Ordinary Servants, - - - - - - -	7	,,	10
Boys, - - - - - - - - - - -	5	,,	7
Cooks, - - - - - - - - - -	7	,,	17
Under do. - - - - - - - - - -	3		
Waterwoman, - - - - - - - - -	3	,,	4
Coachman, - - - - - - - - - -	10	,,	15
Horsekeeper, - - - - - - - - -	5	,,	7
Grasscutters, - - - - - - - - -	$3\frac{1}{2}$	,,	4
Gardeners, - - - - - - - - -	4	,,	7
Cowman, - - - - - - - - - -	5	,,	7
Water Carriers, - - - - - - - -	4	,,	6
Ayahs, - - - - - - - - - -	10	,,	17
Under do. - - - - - - - - -	5	,,	8
Punkah Pullers, - - - - - - - - -	5		

HYDERABAD.

Mussulmans.

	Khansumar, or Butler,	12	to	20
1	Jemadar of Servants,	12	,,	15
	Khidmutgar, or Table Servant, - -	7	,,	10
2	Dressing Boy, -	7	,,	10
	Abdar or Water Cooler,	8	,,	12
	Hookabadar, -	12		

Hindoos.

5	Matic, - - -	6	to	7
6	Mussalchee, or Barber,	4	,,	7
	Dhobee, - -	6	,,	8
	Syce, - - - -	7		
	Grasscutter, - -	4	,,	6
	Bearer, - - -	7		
	Head Bearer, - -	8		

Mussulmans.				*Hindoos.*			
3 Furrash, or Lascar,	7			Malee, - - -	5	to	8
Mihtur, or Sweeper,	3	to	6	Cooly Woman, -	2	,,	3
4 Chuprassee or Jewan,	5	,,	7	7 Cook, - - -	10	,,	20
Mahut, or Elephant Driver, - -	12			Tailor, - - -	7	,,	12
Assistant to do. -	6	,,	7	Ayah, - - -	7	,,	15
Bheestee, or Puckalee,	7	,,	8				

In engaging with an Ayah who speaks English, as is mostly the case with the Indo-Portuguese, it is necessary to be very particular in your agreements as to the amount of your wages, and also whether they expect food to be found them, as their demand at first will be made generally without reference to the latter, and at as high a rate as they can venture to ask, in consequence of their attainments being beyond those of most Mussulmen and Hindoo Ayahs, who can only assist in dressing a lady; whereas most of the first class Indo-Portuguese dress hair, wash laces, silk stockings, &c., and in some few instances can use their needles, for all of which they expect to be better paid of course. The wages of an Ayah will greatly depend upon the duties she undertakes, and those who perform the menial offices, which some do, are on the lowest scale of pay.

The Wet Nurses are only procurable generally from the lower classes, and are very obstinate as to their rules of diet. The greatest trouble arises in getting them to restrict themselves to proper food; they are prone to indulge in liquor, opium, tobacco, pawn, suparee, &c.; they are perfectly careless of any regularity as to their state of health, and require great watching. Previous to engaging they make the most exorbitant demands, which from necessity you are often compelled to comply with. Besides their wages, it is usual to find them in food and clothes.

All classes of servants are engaged by the month, though not always paid at the expiration of it, and it is usual to keep them in arrears until the middle of the following, as

some check upon their behaviour, and to prevent their withdrawing themselves without notice, as they subject themselves to the loss of one month's pay, if they quit of their own free will, or without giving a proper warning.

In some houses, besides the Khansumar or Butler, whose province appears to be merely superintending the concerns of the table and of the servants attached to it, a sort of Jemadar of servants is also kept up, who takes charge of the purse and of all the out-of-door servants, pays all the expenses,—in fact, superintends the household concerns in general. He is usually a Mussulman, but sometimes of the other class, answering in some degree to the Sircar in Calcutta. Very frequently, instead of a regular servant for the toilet, a Hindoo of the Bearer class is employed, and it seems the better plan; for, being a dressing servant, he is in general too great a man to assist in carrying the palankeen: he yet keeps up with it, and is always therefore at hand. If the bearer be a Mussulman he is made sometimes to wait also at table.

A Furrash, I suspect, is kept up but in few houses: his occupation is that of a Lascar or Khalassie; he sweeps the carpets, cleans the house and furniture, the care of which he has; also the beds, shades and lights, it being his duty to light the latter; in fact, his duty is both that of the Lascar and Mussalchee, as he is in some houses where a Furrash is not kept up in Bengal. His principal duty is the charge of tents, with the care of the same, pitching, striking and loading them.

A Chuprassee may be either Mussulman or Hindoo, as frequently one as the other. The distinction between the Chuprassee and Jewan, is that the latter, besides being a messenger and attending his master in his journeys about, is employed also in guarding his house; the Chuprassee's badge is his external sign, the Jewan has it not.

Matie is sometimes a Mussulman, but less frequently, and is assistant to the table servant.

The Mussalchee in general has charge of the candles,

shades and lights; but where a Furrash is kept up, he is employed as torch-bearer and barber, his profession generally being that of the latter.

The Cook is usually a Native Christian or the lowest caste of Hindoos from Madras or the Coast; sometimes they are Mussulmen, but seldom any proportion to the former. The bearers are a hard-working and very trusty class of people: you may leave articles of any value with them with perfect safety, only making it over to their charge, whether Hindoos or Mussulmen; indeed, this may be said to be the case with most classes of native servants who are well treated; and if a fair estimate and allowance is made, it will generally be found that there is more reason to praise than complain of them. Entrust money, jewels, clothes, &c., in fact, any thing to their charge, and you will find them usually faithful. They will for years treasure up the smallest rags for you, though now and then you will see them appropriating articles, they have thought forgotten by their masters (from their never having been asked for), and if they can profit in any way from their intermedium in purchasing for you, you will find they will generally cheat you in over demands in some slight way or other. Should you become poor they will drop even this in a very great degree, or totally. In sickness they will take the greatest care of you, doing for you services that a European seldom ever will. In marching, at all seasons and all weather, they will go long distances without grumbling, cook for you, put their hands to pitching tents, loading, and at all times do work extra to their own duty. They are in general sensitive of and grateful for kindness, and become active and zealous therefrom.

Their principal vice, besides what I have already given, is an intolerable habit of lying. In the way of tea, sugar, bread, milk, paper and such like articles, they will frequently, like European servants, appropriate a little for themselves. You will sometimes find cases of ingratitude, but if you treat them kindly, you will not find these fre-

quent. They will conceal in general the petty thefts and cheatings of one another from their master, but when any one has been detected by him, all are ready to come forward and tell against the offender. Cunning and double-dealing characterise the Native, and are some of his principal faults. Curiosity, also, is another of his peculiarities; if you send a man with a note or message, he is sure to be asked by all he meets where he is going, and on what business, if he knows. They also endeavour to find out all that concerns you; whether you are an influential person or in any way a leading character, and are guided accordingly. I think that you have only to treat natives well and kindly, and they will generally prove good servants to you. Sympathize in their griefs and joys, with the smallest words of kindness, speak kindly to them, and oblige them when you can, and they will serve you well, and will refuse to execute no sort of work how extraneous soever from their regular duties; on the contrary, if a master or mistress is always finding fault with their servants for the most trifling omission of duty, having them beaten and cutting from their pay the value of an article broken by accident, the Native naturally becomes discontented and careless to please, knowing he can but be sent away with a chance of getting a much more humane and even-tempered employer. They are often turned off without being paid their wages, upon the alleged score of insolence; this being assigned as the reason when a master loses his temper, and ill-treats a servant without cause, for appearing stupid or awkward. It is necessary, if you desire to retain and attach your servants to you, to act justly by them, make them fully understand what you desire to be done, and see that it is so; and if a servant has committed a fault, or destroyed your property in a wanton manner, do not, if you can help it, punish him yourself, but refer the case, where you have the means, to the decision of public authority, or give him his discharge at once. Encourage a servant to come and confess his fault, show-

ing perhaps that he has broken an article; then refrain from blows, abuse, and cutting his pay, which seldom at any time is very high owing to the small sum required for a native to live upon, and if reduced by stoppages, falls heavily upon him, and arouses his natural cunning to make it up most assuredly at your expense, and in future induce him to hide by every means in his power any fault he may afterwards commit.

In having mentioned the particular duties of each servant, I do not wish to be understood that he will confine them only to one particular department, as was almost generally the case formerly in the upper parts in India, though not so much at the presidencies of Madras and Bombay; for where circumstances require that a few servants are only kept in the establishment, the duties of two or three may be carried on by one, with a little management, as is indeed generally practised. The Cook may attend the market early of a morning and purchase the supplies for the day; but here it is essentially necessary, to prevent disappointment as well as to insure comfort, that the necessary orders for all that is required be given over night, as after seven or eight o'clock, nothing but the refuse of meat, &c., is procurable: this duty, though coming more immediately under the province of the head servant, may, where economy is the object, be, as has been stated, intrusted to the Cook or a Khansumar.

The head servant may act as Butler, attend the table, look after the plate, and as is often the case, superintend the making of, if not make himself, the pastry and sweetmeats, besides exercising superintendence over the whole household, and recording the daily expenditure in an account-book kept for the purpose. A little difficulty sometimes exists in getting servants to perform more than their own particular duty, but by a little management it is soon overcome and adds to the domestic comfort.

It is a useless, besides expensive custom, giving dresses to your servants; however, this is a mere matter of consi-

deration with yourself. In some families in Bengal, where the establishment is large and the servants numerous, and expected to be all dressed uniform with turban, &c., a man is kept on purpose to make the latter up, and is paid a small sum by each for so doing or by their employer, he performing some other duty when not so engaged. The only class requiring a livery generally, are your horse-keepers and coachmen; they need little more than a uniform turban and belt, but insist on their appearing in clean clothes when in attendance.

CHAPTER II.

OUTDOOR ECONOMY.

THE FARM AND POULTRY YARD.

Cows. The best Cows in Western India are the Guzeratti, and in the South, the Mysore and Nellore, and in the Upper parts, the Nagore; the general time of calving being at the commencement of, and during the monsoon. The Guzerat cows, when in full milk, after calving, give from five to six seers daily, for the first three or four months, if fed with gram and green grass;*—the Nellore cow about half the quantity, and the common country cow seldom more than two or three seers, and generally not more than one, from which the calf must have its share. Few country cows will give any milk if the calf is taken from them. It depends upon the constitution of the cow how nearly she may be milked to the time of her calving,—also on the quantity and cost of feeding. When pasturage is abundant, the best way is to keep such a stock of cows as will enable you to have a succession in milk. The expense of tending them out grazing is the same for a dozen as a couple, a man being required to milk, feed and pen up the calves morning and evening.† The quan-

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* The natives seldom if ever give gram to their cattle; and, previous to calving, Oord is the principal grain given;—also Tour, Chenna, and others that are cheap The Oord is first boiled and then mixed with oil,—say one-eighth of a seer of oil to one seer of Oord, and this is given to a cow, and twice the quantity to a buffaloe.

† At all the towns and villages there are herdsmen who collect and take out the cattle to feed of a morning, and bring them back in the evening, charging so much a head,—from two to eight annas,—a month.

tity of gram to be given to each cow daily must necessarily depend upon her milk. For a common country cow half a seer soaked at each milking is sufficient; double the quantity will be required for a Nellore, or Guzerat cow. In selecting a cow for purchase the Natives give preference to those with fine thin skin, good looking udder (not depending upon the size), and long thin tails. Colour is a matter of no consequence; of course if the cow does not promise from her appearance, when in full calf, to give a fair share of milk, no one would think of becoming a purchaser. The price of a good Guzeratti cow is from 30 to 70 rupees or more; the Nellore probably not quite so much, and a country cow from five to fifteen rupees. It is necessary that a cow should be fed while being milked so as to induce her to give it down freely; the natives generally allow the calf to suck at the same time; before the cows are milked the teats should be washed and wiped. The milk of some cows yields more cream than that of others. The cream yielded by the last half of the milking is always the best, provided the udder is properly emptied. Water added to milk causes it to throw up a larger quantity of cream than if unmixed, but the cream is of a very inferior quality. Milk carried to a distance before it is set for cream, or in any other way shaken, gives much less cream, and also thinner, than that which has not been agitated. Milk should always be strained before setting for cream. The cream being churned, and strained from the buttermilk, is to have the remains of the buttermilk carefully squeezed from it with as little working of the butter as possible, and then moulded into the form necessary; it should never be touched during the making by the hand, but worked up with a wooden spatula. Butter is always injured in its quality by being kept in water, nor will it keep so long as if in a cool vessel, that is porous, with moisture round it. The only cheeses made in this country are cream or common white curd, directions for making which will be found under a separate head of the present work.

Calves. The feeding of these animals for the table (as in Europe) is seldom carefully attended to; but should you desire to have good veal, you must allow the calf the whole of its mother's milk, and for the first week break a raw egg into its mouth every day; the second week, give it two eggs, and increase the number weekly, until it has had six daily, when it will be found fat and fit to kill—not such half-starved meat as is usually sold as veal, but approaching in flavour to an English dairy-fed calf. If you do not choose to give it eggs, let the calf run to another cow, as the expense with a country bred animal is very trifling. Calves may be reared upon skimmed milk as in Europe, but then the milk must not be allowed to stand more than a few hours, otherwise it will get sour. At first the milk must be put into a vessel and the hand immersed in it, giving a finger for the calf to suck and draw the milk up by; or else put the milk into a leather bag, funnel-shaped, with a small opening for the calf to suck it out by; this is the common native practice, but after a few days, the calf will drink it very readily from the vessel it is offered in. In Europe chalk is placed in the pen where the calf is confined, for it to lick; this is done, not as is generally supposed to whiten the meat, but to correct the acidity of the milk.

Buffaloes. The finest description of these animals to be found throughout Hindostan are those along the banks of the Ganges, as well as in some parts of the Deccan about Jefferabad, Amarouttee, and Mahore, east of Hingolie. The quantity of milk from the finest bred animals has been known to be equal to that of first rate English cows, being upwards of five gallons in the twenty-four hours, but this is very uncommon. The average supply received from a good buffaloe, in full milk, may be about from six to eight seers, from a common one seldom more than four; and, if not carefully attended to, they soon fall off even from that quantity. The milk

of the buffaloe is extremely rich, and answers all domestic purposes, yielding a rich cream, butter, cheese, and ghee. In choosing a buffaloe, select the fine dark black or light brown, with a good barrel, short legged, thin necked, flat and broad hind quarters and large open eyes. Their food consists generally of grass, hay, kirbee, bran, oil-cake, cotton seed, &c. But when they have calved the best food to give them besides grass for the first week at milking time, is boiled jawaree and baujeree, about one seer of each, with a table spoonfull of zeera. When brought home to be milked, cotton seed or oil-cake is given to them. They delight in water, and will not thrive unless they have a swamp or pond to wallow in. There rolling themselves, they work hollows, when immersed, deep enough to leave nothing but their horns, nostrils, and eyes above the water. When a buffaloe has calved the young one is immediately taken from her and brought up by hand; if a male, it is given away, being considered useless except for draft or to breed with. The males are very savage, and if taken out to the jungles with other cattle, will fight even the tiger; should he venture to attack the herd, the female will also make the same resistance. The milk sells from eight to twenty seers the rupee, and ghee made from it with care may be considered one of the most useful of domestic articles, and will keep sweet and good for years.

Goats. These are procurable in all parts of India, of a fine description, though varying much in appearance. The Surat goat brought to Bombay is highly prized. It is short-legged, well formed, round and compact, giving as much milk as a seer at a time. The kid affords a delicate meat, for which Bombay has long been celebrated. The goats from the banks of the Jumnah in Hindostan are a long-legged breed, but excellent milchers; so are some from the southern part of India. They all feed alike, and will eat leaves and roots where no other animal could find a subsistence. It is

necessary to give a little grain, morning and evening, to your milch goats. Half a seer to each of gram, or other grain at a time is quite sufficient, and, if you have a garden, the refuse leaves from any vegetable will be greedily eaten by them, as also cakes of bread made from the common sorts of grain, such as jawaree, baujeræ, &c. Where there are children, a milch goat about the house is invaluable; but remember they are very destructive to a garden and must be carefully looked after. The kid should not be allowed to follow the mother if you require her milk, unless some means is adopted to prevent its sucking, either by a muzzle or tying her teats.

Sheep. Bengal has long been celebrated for its gram-fed mutton, which gives the meat a flavour far superior to any other method of fattening, the grain of the meat is not finer than that of sheep in other parts of India, as, undoubtedly in the Deccan, where there is good green grass pasturage, the meat is fine and extremely sweet, and mixed with a proportionate quantity of fat. To the southward there is a large breed of sheep of a reddish colour that, if fed on grain like the Bengal, will become fat, as easily retaining the same flavour and qualities. Perhaps much of the estimation in which Bengal gram-fed mutton is held arises from the shepherd's making wedders of the males, when young,—a practice not generally adopted, but very essential to having fine-flavoured mutton. In the case of sheep, it is necessary that their pens should be clean and dry, and secured from the attacks of wild animals. They may be taken to feed with goats, but should never be driven out before the dew is off the ground, and should always be brought home of an evening when they are to have their grain given to them; such sheep as you are about to prepare for fattening will require less than those you intend to kill, being already fat. If, for instance, you kill once or twice a week, you will replace the slaughtered one by another from the flock,

and so continue. The selection for killing should fall upon that sheep which is in the habit of rushing to the gram trough shoving the others aside; he generally is in the best condition. Sheep should at first have the grain broken for them and a little salt every third day, or so, mixed with it; it is useless giving sheep grain until they have eight teeth in front, and then the proper quantity for each, averages about half a seer daily. In some parts of Bengal, where grain is very cheap, the whole flock is fed on it. A sheep is allowed to get fat, and fall off, and again fattened before he is killed; which very much heightens the flavor of the meat. This is two or three times repeated. The lambs, besides sucking the ewes, are fattened with ground gram, sugar and milk; the Hindostan shepherds understand this well, and the meat is deliciously sweet. The proper time for making wedders of them is when they are about three weeks old.

House lamb is very seldom procurable, though sometimes the natives will bring them up for the purpose of sale, where there is a demand for such meat. They are fed on native bread, milk and vegetables—in fact, pretty much in the same way they are at home.

Pigs. These animals when reared in a stye, for domestic purposes, are very useful, and do not give much trouble. The China breed being round, short legged and of a docile temper, are to be preferred, but if crossed with English or any other breed, make much finer pork and bacon, as they do not run so much to fat, and the bacon becomes more streaky. If you desire to bring up several young pigs for porkers or bacon, rail off a space of a few square yards independent of the stye, that they may roam about, as it is not beneficial to confine them at first, and give them any spare vegetable with their food daily; but as soon as you wish to fatten them, let the food be as nourishing as possible, and remember they will fatten much sooner on boiled food than raw.

They should also have plenty of clean water to drink. The tame pig gives from 6 to 11 young ones at a time and carries her young 16 weeks. They sometimes breed twice a year, but the more usual time is once in eight months. Cleanliness is essentially necessary to rearing pigs in India, and the best way to attain this end is to have the stye paved with large stones, so that they cannot be turned up; yet a sow that is breeding will get on better if she has plenty of grass on a good clay floor, which should be kept just moderately moist, so as to be cool, but neither swampy nor wet. Before they farrow they are very fond of scraping a hole to lay in, and if the ground is dry and dusty the young ones are apt to get smothered; this is known to have been the case with a litter where there was a chunam floor. The sow may be put with the boar from a month to six weeks after farrowing, though it is much better to wait a longer period. The young are seldom fit to roast under a month, and there will generally be found in a litter one larger than the rest. This is not, as is supposed by some, the mother's favorite, but is the strongest, and manages, by thrusting the others aside, to get the largest share of milk. Of course he is the first for roasting.

The stye may be built of stone, bricks or wood, and, if not for breeding sows, should always be well paved, and on a slope, that water may be thrown over it to keep the animals cool and clean—giving them during the rainy and cold weather plenty of straw or grass to lie on.

Their food may consist of the refuse from the garden, table and kitchen, or rice boosa mixed with buttermilk. They thrive very well on boiled grain, such as jawaree, cooltie, &c. Gram they are also very fond of; and if you wish for fine, firm, fleshy bacon, it is the best grain they can have when fattening. The food, whatever it is, should be put into troughs for them to eat out of, and the best I have found are those cut out of stone, as being strong, as well as heavy and not easily turned over, which, if it happens, occasions a great loss of food. Where pigs are

kept it is necessary to have a Hindoo servant to attend and feed them, and this duty is generally performed by one of the Mihtur caste.

Rabbits. The successful management of these animals consists in cleanliness and proper feeding, keeping them dry, and in the open air, and sheltering them from rain and sun. The boxes or hutches in which they are kept should be swept out every day, and holes made in the bottom, so that they may be as dry as possible. The breeding hutches for does should have a separate compartment, with a door at the end for the purpose of cleaning it out when necessary, but this door should never be opened after the doe has littered, and until the young ones are able to run about. Some does are so shy that if you disturb them in any way at the early stage after giving young, they destroy them immediately. Rabbits are very prolific; their period of gestation is one calendar month. The does when about to breed should have fine dry grass given to them to make their beds with, which they line by plucking hair from the breast and stomach. The young ones may be separated from the does when a month old, but it is better to let them remain a fortnight longer, as it increases their size; the feeding of them carefully after this is principally to be attended to. They should be kept in a separate hutch by themselves and fed at regular periods; for if seldom fed and in large quantities, they overfill their stomachs and become what is called pot-bellied. The best food is lucerne, cabbage, lettuce leaves, and sliced carrots, also wild endive, with bran of the first sort, and ground gram a little moistened, also jawaree. A doe may be put with the buck when her young ones are a month old. The number a doe produces at a litter varies, some giving three and others as many as seven or more young ones. The buck should always have a roomy hutch to himself, with plenty of gram and dry food. The young bucks intended for fattening should

be cut when about a month old. This can be done by incision, or ligature.

Rabbits may be kept in an artificial warren by digging a large square hole about six feet deep, lining it with a brick wall, and then filling up the hole again with earth and water or clay, beating it well down. This must be surrounded with another wall, and covered in, so that no animal can disturb the rabbits which are here put, and left to burrow as they please. An opening should be made into a separate room or yard, with a sliding door where their food is to be placed for them to feed. This is done with the view of catching and selecting them when at their meals. In some situations, where the ground is of a hard stony nature, so as not to require a wall beneath, it is only necessary to excavate the place and fill it up with earth, as before directed, moistening it with water, and beating it down firm.

MANAGEMENT OF POULTRY.

Domestic Fowls. The time of incubation with the domestic fowl is three weeks, and during that period the fowl generally, if left to herself, will leave her eggs once in twenty-four hours to feed, shake her feathers, and exercise her limbs. Some fowls are so close sitters that they will not leave their nest even for this purpose—so intent are they on their maternal duties. In such a case the hen must be lifted carefully from her eggs, and put out to feed, when, after a short time, habit will induce her to leave them at the same time each day. A sitting hen daily turns her eggs, and if she were not to do this, the heat from her body would be unequally distributed, and the yolk would become misplaced. A laying hen must do this, as she could not deposit the requisite number of eggs for a brood in less than fifteen days, and in a fourth part of that period, the yolk would have sunk through the white, and come in contact with the shell, which being porous would have admitted the atmosphere and the vital principle would have become inert, and the

egg be addled. As early as the third day of incubation the nature of the egg is altered and rendered unfit for use. The yolk of the egg is devoted exclusively to the nourishment of the chicken in embryo, and if this, by the admission of air, as I have before observed, is injured, the brood is destroyed. Chickens may be left under the mother without injury for a couple of days, as her care and warmth are far better calculated to rear them than any artificial means. As nature has pointed out the means of preserving her eggs to the mother, it is plain that the same plan of turning them daily is necessary to keep them fresh and equal to new laid. When a batch of young chickens is hatched, it is hardly necessary to confine them under baskets or coops, as they thrive better by being allowed to follow the hen about, and only require food to be given them once or twice a day. They must at night be carefully shut up with the mother in a basket, on straw or fine dry grass, and let out early in the morning. The food may be rice or jawaree. Game fowls require much more care than the common. The same treatment as to food, &c. for the turkey will here perhaps be found the best. It is not advisable to put the game hens on their own eggs, as they are too heavy and clumsy birds, very often destroying the young ones, like turkeys, from trampling and pressing them to death, even whilst resting at night. The common hens should therefore be preferred, and, as they are small, not more than seven eggs should be placed under them at a time. It is very difficult to get the thorough game breed, and, in many of the large cities in India that are celebrated for them, the owners of the fowls, if constrained to sell the eggs, often dip them in hot water previous to doing so, with the view of destroying their vitality. Even any rough motion will have the same effect, by rupturing the membranes which keep the white, the yolk, and the germ of the chick in their appropriate places, and upon these becoming injured or mixed, putrefaction is promoted.

Persons desirous of breeding their own stock may commence at any time of the year, although that after the first fall of rain and during the cold weather is the most favourable, when turkeys, guinea fowls, and chickens may easily be reared. Ducks and geese are later in laying, though the former will sometimes continue to give eggs throughout the year. Geese seldom lay more than one batch of eggs in the year, and the period during which they usually do, is from August to January.

I may mention, for the information of persons rearing their own poultry, that an enclosed, sheltered spot, well secured either by a trellis work, or walled sufficiently high to confine the stock, is necessary, in which there should be a shallow pond, or chunam tank, for the ducks, in some convenient part, as else they are occasionally drowned, if care be not taken that the sides slope sufficiently for the animals to get in and out with ease. There should also be patches of gravel for the fowls to roll in and clean themselves, as well as for food; and, if protected by a shed, the better, under which should be a few pits filled with dry sand or ashes from the kitchen, &c. for the birds to wallow in. The fowl-house should be large and roomy, and if tiled the better, as being cooler and safer from animals. The door should be well secured and inaccessible to vermin, with a hole sufficiently large for the fowls to pass through, but admitting of being well closed at nights, or, if required, at any other time. Around the room there may be boxes, pans, or baskets fixed at a proper distance from each other, either in the wall or on the floor, perfectly accessible for the hens to lay and set in. Fowls are very stupid in recognising their own nests, and often interfere with each other, so as to spoil a hatch. Care should be taken to mark the basket or box in which a hen has commenced to set, putting the date down in a book, or marked in some other way. The room should be frequently whitewashed, and wood ashes sprinkled plentifully about; and after a batch of chickens have been hatched, the boxes or

baskets should be scalded or fumigated with smoke, to kill the vermin and fleas, which are almost certain to collect. The hens whilst setting should be at liberty at all times to leave their eggs to procure food or wallow in the ashes put on purpose for them. If, for want of accommodation, you are obliged to keep your ducks and geese in the same place with your poultry, they should be separated by a division, and the two latter species again divided and kept apart. It is essentially necessary that the fowl-house be continually swept out, and the floor and walls occasionally washed with fresh chunam water to destroy the vermin, or else it is impossible for a visitor to inspect the stock. Clean water should also be near in pans for the poultry to resort to whenever so inclined.

In selecting fowls for the table, it is in this country almost impossible to obtain any particular breed. Choose your birds young, well shaped, and in a healthy condition. If you cannot appropriate a room, you must keep them in a feeding coop, or under baskets made on purpose; only be careful that cats, the moongoose, or other vermin cannot get at them, and see that they are not crowded; provided you keep them clean and supply them with jawaree, rice, gravel, and water, there is little else necessary, and, by substituting fresh fowls for those killed off, you may always have at hand a few pairs of fowls ready for the table.

To fatten fowls, when you put them up, first mix some fine bran and ground jawaree, wheat, or rice, together with warm water; let them pick this for four or five days, then cram them with ground rice, wheat, or jawaree, with a little mutton fat chopped fine and mixed, for about a fortnight, when they will be in prime order.

Chickens should pick on ground grain with milk and a little fat for a week at least before cramming, and do not afterwards force them too fast.

Capons should be crammed for three weeks the same as fowls. Turkeys require a month to fatten; give them rice

boiled in milk with ground grain, and some fat mixed in the same manner as for fowls.

Give geese and ducks coarse boosah, mixed with soaked jawaree and water or buttermilk, for a few days; then give dry grain, such as rice in husk, jawaree, and clean water, also some fine gravel. Do not let them wet their feet, but give clean straw to lie upon; feed them three times a day at regular hours, and give them no more than they can eat at once without leaving any, and water only once a day. In two or three weeks ducks, and, in three or four, geese, will thus be good.

Ducks that are kept in a small inclosure with a pool or tank to wash in, will get very fat on common grain and plenty of chopped vegetables, such being given to them daily.

As a general rule, keep your poultry for fattening clean, keep them in darkness after their meal, let them have milk to drink, and, immediately before you kill them, nothing but congee water made with rice. By these means you will have delicate, white, and fat poultry for table.

Turkeys

Lay from fifteen to twenty eggs, and at all seasons. The hen will sit and bring out the young, but they are very careless mothers, eating the food greedily that is prepared for their young ones, and trampling upon them when moving about. A hen sits upon her eggs for twenty-five or twenty-six days, and will lay them in any secluded spot. When you find a nest, do not remove the whole of the eggs at once unless she has done laying. If she has only lately commenced, take away a part, but be certain to leave a nest egg, and watch her daily.

When she lays her egg, then remove it, and continue this until she is inclined to sit. The time of incubation I have known to vary, but on the twenty-fifth day the chickens make their appearance generally. Do not remove them until the whole are come out, unless the hen has got off the eggs herself. In that case, take away the young ones,

and put them in a basket lined with cotton and keep them safe; when they are all hatched the hen should be removed into a dry spot, and let some chopped eggs, onions, and pounded grain, mixed, be given to her and the young ones; let her eat her fill. Large baskets of a cone shape are most convenient for rearing them under. If the hen is careless with her chickens, treading on them, she must be taken away and kept outside, and the young ones fed by themselves, until they are strong enough to run about and get out of her way; if you have a person to watch them, the hen may be allowed to roam about, as the young ones thrive faster and considerably better on the seed and insects they pick up in grass, than when wholly confined. At all events, they should be allowed to feed in this way morning and evening. When the young ones are put up with the hen at night, see that she has fine soft grass in the basket in which she sits to cover the young ones, otherwise you may find one-half killed by her smothering them during the night. If the young ones appear to mope, and do not seem lively, put two or three grains of black pepper down their throats. It may be bruised at first, but this is not of much consequence. The ground on which the basket is kept during the day must be dry, and should also be shaded from the sun. After the young ones are feathered there is little trouble with them; they eat greedily chopped onions, salad, hard eggs, bread and milk, or in fact anything. The young ones should never be let out when the dew is on the ground, and should always be taken in a little after sunset. Turkeys certainly thrive better when allowed to roam about, but require to be watched on their excursions, and will, if fed in any particular spot, return to it at the customary hour. When Turkeys, or fowls, or chickens get the chicken-pox, what the natives call mattie (and to which they are very subject in the rains), both old and young, pounded charcoal and bruised onions, mixed with a little cocoa-nut oil, if rubbed over the pimples about the head for a few times, is almost a certain cure;

care at the same time must be taken that the eyes are not closed over by the disease, for if so, the birds cannot see to feed, and large turkeys or fowls will then require to be crammed with food, or else they die from starvation.

Guinea fowls. These are reared when young precisely in the same manner as turkeys; only the female in this case seldom hatches her eggs; when she does it is necessary to keep her confined under a large basket or coop. The young ones should have white ants given to them twice or thrice a day, with hard boiled eggs, rice, and onions chopped fine. It is particularly necessary to keep them in dry ground and sheltered from rain and sun. If they appear sickly, put a few black pepper corns down their throats. One hen will lay as many as sixty eggs, but only during the rains. Their time of incubation is twenty-five days. When you wish to hatch a brood under a common hen, never put more than eleven or thirteen eggs, and after she has sat about fourteen days you may ascertain if they are good by gently shaking each egg separately, when if addled it will be perceived at once by its sound as if filled with water; or by holding the egg firmly in the hand near the ear, the young one will generally be heard to chirp. When a hen has died on her eggs, before the time of hatching, they may be brought out, by putting them in flannel near a fire, or exposing them to the sun; by this means the whole batch will sometimes be brought forth, though there is trouble in first teaching them to feed, but which they soon learn if they have a young chicken placed with them; or at night they may be put under another hen that has young ones. When a hen is let out to feed with her brood, care should be taken to protect them from hawks, crows, &c.

Geese. These commence laying in September, and continue until February, sometime later. Their

period of incubation is thirty days. The goslings require very little looking after if there is a pond, nullah, or tank where the old one can resort to; when the goose begins laying she should have plenty of dry grass or straw near her to cover the eggs with. On her quitting the nest, if there is any danger of the eggs being stolen or destroyed, they must be removed, leaving one as a nest egg.

Ducks. These hatch their own eggs, and sit 25 days. They require to be near water with a sloping bank, where they can easily go in and out with their young ones, as otherwise they are constantly drowned. Their food may be either fine bran mixed in water, or any other sort of meal. Rice in its husk they are very fond of.

Pigeons. These, whether of the fancy or common kind, require pretty nearly the same treatment, and, as my object is to describe the simple mode of rearing them for domestic purposes, it would be useless to enter into a description of the various fancy breeds, farther than to describe the particular sorts, which consist of the carrier, pouter, fantail or shaker, so called from its head being always in motion, and the tumbler. The common kinds, generally kept for profit, vary both in colour and size, and seldom quit the place in which they are bred. The first thing is to provide a commodious place for rearing of the stock, and for this end a room, secured from the entrance of cats and other destructive animals, is necessary. The door should fit close and securely, with an opening for the pigeons to pass in and out, and at such a height from the ground that no animal could pass or jump easily through, with a door or slide to close at night, and a step or perch for them to rest upon in entering the inside of the room. Chatties may be built in the wall (or pots) laying on their sides, with

the mouths projecting from the surface several inches; the pots should each be at least one foot in diameter, and the mouth from four to six inches—the distance between each chatty at least one foot. They may in this way be arranged round the sides of the wall as the proprietor may please in any number, or a house may be built on posts with shelves, and close boxes inside, but then the posts or pillars must be defended so that cats and other animals cannot climb up into the house, and this can only be done by sloping shelves, or else thorns kept bound round them; this latter plan is troublesome. They may also be allowed to breed in chatties suspended under the roof of a flat verandah where no animals can get near them. When the house or dove-cot is prepared, the next business is to stock it, and this must be done with young birds just fledged, and which have never essayed the wing; otherwise they are difficult to retain; with old birds it is necessary to pluck the long feathers out of one wing only, and let them remain in the house until the new feathers are grown, when perhaps they may have formed some attachment to the place, and will not leave it; but this is not to be depended upon. Pigeons begin to breed when they are six months old, and produce eight or ten couples a year. When pigeons are confined to a room, food and fresh water must be supplied to them daily, and in such a manner as to prevent the excrement contaminating it; if confined, they must be provided with green food, and the place occasionally cleaned, after which strew about plenty of gravel, and take every opportunity, by white-washing, to destroy fleas and other vermin. Pans of water should also be kept in the place. They are fond of gram, peas, jawaree, and all kinds of pulse; and if they are at liberty will only require to be fed once a day. It is not difficult to match young ones according to your wish, provided they have not already formed their attachment. For this purpose they must be shut up together, or near, and within reach of, each other. The male is distinguished

by his size and forwardness of action; the female lays two eggs, and, having laid one, she rests a day, and then proceeds to sit; the period of incubation is nineteen days from the first egg, and the male and female divide the labour during the day between them, but at night the hen always sits. At the end of a month the young ones are abandoned and left to shift for themselves. Until they can fly, they are called squabs. When a pigeon loses its mate it often entices another from a distance, and this may account for the loss of any particular bird. Cats, rats, and snakes often commit great depredations in a dove-cot; also the moongoose when it can effect an entrance. All these enemies must be guarded against.

Should no young pigeons be produced after the lapse of a day or two beyond the time of incubation, the eggs should be removed, as they are certain to be bad, and a squab taken from another pair substituted. The parents will rear this, and feed off their soft meat, or which might otherwise stagnate in their crop, and injure them. This soft meat is a sort of pap secreted in the craw against the time it is required to nourish the young.

Pea fowl. These, when brought up by the hand, become very tame, mixing with the domestic poultry, roosting on some high tree at night or the cross beams of an out-house. The natives continually during the rains bring in the eggs from the jungle, and if put under a common hen they are easily hatched and reared. The food given to the young chickens is precisely the same as for turkeys or guinea fowls. The hen lays from five to seven eggs, and always leads her young away from the male bird to feed until they have got their top knot feathers, as he kills them otherwise. They are ornamental about a house, but very destructive to a garden. It is said that they destroy snakes. The young ones when brought in from the jungles must be kept under a coop or basket and fed with bruised grain or millet seed, chopped eggs

and onions, fine grass, and occasionally with white ants. It does not do to give them too many of the latter, as they are so fond of them as to refuse their other food. If the young are only just hatched, it is difficult at first to teach them to feed. A young chicken, about their own age, put with them, will soon shew the way, and, from its habits, teach them to follow into the basket in which they are kept during the night, and save the trouble of catching them for the purpose.

CHAPTER III.

THE HORSE AND STABLE.

To keep a horse in proper working condition, he ought to have at least a three-mile canter every other day. If, from not being able to give him this exercise yourself, or not having a person to ride for you, this is impossible, he should be walked at a slapping pace, not the lazy, lurching walk which the horsekeeper always allows the horse, when led, to indulge in, for at least an hour and a half of a morning, and an hour in the evening.

If the horsekeeper can ride at all, it is better to allow him to mount the horse with a snaffle bridle, and take him at a good walk for the same period. Don't trust the horsekeeper with a curb bit; and when he returns, if you want to preserve your nag from getting a sore back, be particular yourself in examining the saddle place for any galls or lumps that may have arisen. Horsekeepers never will tell you of these slight accidents, which taken in time are trifles, but if allowed to go on overlooked for some days may prove a serious nuisance. A pad of numdah, cut to fit beneath the saddle, will mostly prevent this occurring; the application of salt and water is generally all that is requisite for removing excoriations when only of a simple nature, at the same time the saddle should be fresh cased and padded as soon as it begins to be of the least inconvenience to the horse.

On his being brought home, he is to be well rubbed down, and his water given. Then the feet and legs are to be well washed in warm water. Each leg to be washed half way up the cannon bone and dried separately. Horse-

keepers are invariably careless unless well looked after, and wash all four legs at once, leaving three wet while they are drying one. This produces cold and swelling of the legs constantly, and is likely to bring on thrushes in the feet. His grain is now to be given him, and, about half an hour after, some more water offered, and his grass given.

It is better to give all the grass you intend giving him between 9 and 12 o'clock at once, as he can then select out the best himself; about half-past 12 o'clock water is to be again given, and at 1 o'clock the mid-day feed. After this, half of the remaining grass is to be given; at 4 the stall should be swept, the horse rubbed down and taken out to his evening exercise. On returning he is to be again slightly rubbed down and cleaned, and the evening's water given, then the evening's feed and the rest of his grass. If the horse is a greedy one, and inclined to eat his bed, he must have a muzzle put on about ten o'clock. Then leave him for the night perfectly undisturbed.

To keep your horse in regular working condition, the times of feeding should be as equally divided as convenience will permit: and when it is likely that the horse will be kept longer than usual from home, the nose-bag should invariably be taken. The stomach of a horse is small and consequently emptied in a few hours, and if suffered to remain hungry much beyond his accustomed time, he will afterwards devour his food so voraciously as to distend the stomach, and endanger an attack of staggers.

As herbage, green and dry, constitutes the principal parts of the food of the horse, it is very seldom regarded with the attention necessary. The quantity of dry huryalah grass sufficient for an Arab of 14 hds. generally is from 12 to 14 pounds daily, but this must depend of course on his size; it should, when cut, be well washed, then spread out in the sun to dry for three or four days before giving to the horse. Where the horse is fed on green grass, the usual method is to keep a man to bring it daily, which he

cuts and digs up with a portion of the roots; this is washed and brought home every evening, and in its wet state forms a bundle as much as he can well carry; and if given to the horse in such a state, can never be so wholesome as if dried previously; it should always be kept upon a stand, and given to the horse in small quantities. Hay ought to be cut soon after the rains when full of its juices, and before the seed falls; it is then in its most nutritive state. The grass cut late in the season merely fills the stomach, affording scarcely any nourishment; hence the necessity, when laying in a stock, to examine the quality before purchase, as old hay is dry, tasteless, innutritive and unwholesome. Horses, like all other domestic animals, are fond of salt, and it is a good practice to sprinkle the hay with water in which salt has been dissolved, or suspended in a lump of rock salt near the horse, where he can at pleasure lick it; there can be no doubt that salt very materially assists the process of digestion.

Lucerne, when it can be obtained, is extremely advantageous for bringing a horse into condition; it is easy of digestion and speedily puts muscle and fat on the horse that is worn down by labour, and is almost a specific for hidebound. A horse must not have too much given to him at once, as it is apt to make him refuse his other grass or hay. Kirby or cholum (the stalk of the jawaree) is, when chopped up, an excellent dry food for feeding and bringing a horse into condition. It should be cut coarse and put into a manger or rackstand, thus enabling the horse to feed at leisure; and as it takes time for mastication, the stomach becomes more gradually filled, and the increased quantity of saliva necessary for its amalgamation, softens and makes it more fit for digestion.

Carrots, being procurable in abundance for several months after the rains, may be given either to strengthen the horse or for his recovery, if sick. To the healthy horse they should be given sliced with finely chopped kirby, half a dozen pounds being an ample allowance. Stewart says of

them in his Stable Economy: "This root is held in much esteem. There is none better nor perhaps so good; when first given it is slightly diuretic and laxative, but as the horse becomes accustomed to it these effects cease to be produced: they also improve the state of the skin; they form a good substitute for grass and an excellent alterative for horses out of condition. To sick and idle horses they render corn unnecessary, they are beneficial in all chronic diseases connected with breathing, they are serviceable in diseases of the skin, and have a marked influence upon chronic coughs and broken wind."

Gram.—The quantity of gram necessary for an Arab of 14 hds. averages about three seers or more daily; the gram should be ground slightly and soaked for not more than a few minutes. Of course a horse of 15 hds. will require an extra seer or more, but it entirely depends upon the work he has to do; if he is hunted every other day or otherwise daily worked, four seers will not be at all too much. If the gram is not ground, it will require a little longer soaking.

Cooltie is given in the same quantity, but requires previously boiling; horses unaccustomed to this grain, and its mode of preparation, refuse it at first, but soon take to it like other food. N. B.—A seer is two English pounds weight.

The Stable should be as large of course as the number of horses it is destined to contain; and as in India all stables, except for racing, are generally open, I shall merely describe the length and breadth necessary for a stable, which is amply sufficient if 10 or 12 feet in breadth and fourteen in length. The open face of the stable must depend on circumstances, and if it is thought necessary to have any apertures for increased circulation in the surrounding walls, they should be as far above the horses as they conveniently can, to prevent all injurious draughts of air falling upon them. Racks are useful in a stable to keep the hay or grass clean, and prevent its being

mixed with the litter. In some stables where the horse is allowed to run loose, enclosed by a high partition from his neighbour, and bars in front, a rack is generally made in one corner, with a wooden trough on the other side for giving him his gram, cooltie, or other food, though more commonly the nose-bag is used; this is either made of leather or strong course canvas.

When horses are fastened in a stable by halter and heel ropes, consequently almost always standing in the same place, it is essentially necessary that a pit made of brick or stone, where the horse stands, should be sunk, with a sloping gutter running underneath the groundwork of the stable, for the urine to pass off; the surface must be covered over either with a large stone having holes in it for the purpose, or else boards at such intervals of distance as will admit of the urine passing through into the pit or drain. It is well known that the urine of a horse contains a large proportion of ammonia, and that the vapour given out rises soon after the horse has staled, which is in itself injurious in a close stable, as is the case in large towns and the presidencies; this mixing also with other matter of an offensive nature, must affect the health of a horse: hence the necessity of its being removed, and keeping the stable amply supplied with fresh air.

In a warm climate like India, where the stable is confined, ventilation is essential; if this is not attended to, the air becomes impoisoned, and the health of the animal must suffer. "In England it is thought that the majority of the maladies of the horse, and those of the worst description, are directly or indirectly to be attributed as much to a deficient supply of air as to hard work and bad food: and to prevent any accumulation of foul air, it is necessary that the dung and urine of the horse should be immediately removed, to prevent fermentation and its evolving unwholesome vapour."

Light.—Indian stables, away from the presidencies, are, from their construction, seldom deficient here. Horses kept

in dark stables in England are frequently notorious starters, and it is probable that even the horse fastened in the stable with a dark wall in front may have his vision affected by it; the colour should never be glaring, neither should it be white, especially if the sun shines into the stable, it being as injurious to the eye as sudden changes from darkness to light. The colour therefore should depend upon the quantity of light, and therefore the best colour is perhaps a grey or light brown, easily affected by the simple native process of gobering. Hence dark stables are unfriendly to cleanliness, the frequent cause of the vice of starting, and of serious diseases of the eyes.

Grooming.—It is to the stabled horse, highly fed and irregularly worked, that grooming is of so much importance. Good rubbing with the brush or the currycomb opens the pores of the skin, circulates the blood to the extremities of the body, produces free and healthy perspiration, and stands in the room of exercise. No horse will carry a fine coat without either unnatural heat or dressing; they both effect the same purpose by increasing the insensible perspiration, but the first does it at the expense of health and strength, while the second, at the same time that it produces a glow on the skin and a determination of blood to it, rouses all the energies of the frame; and a fine coat should only be produced by good cleaning, and not by warm clothing or stimulating spices, though a horse just landed from a ship will benefit much by having stimulants mixed with his gram, such as black pepper and salt, for a time.

A horse must be dressed regularly every day, in addition to the grooming that is necessary after work. If he has been driven, he should be walked gently about without removing the pad or harness, the traces being unbuckled and removed, or turned up so as not to trail on the ground. If ridden, he should be walked with the saddle on, but the girths loosened and the stirrups secured high up, to prevent him from getting his feet into either of them.

When the horse is moderately cooled, he is to be taken to his stall and well hand-rubbed and shampoed till dry; his grass or other food may then be given him. The curry-comb should be at all times lightly used; even the brush need not be so hard or the points of the bristles so irregular as they often are. A hair cloth made like a bathing glove or of coir is all that is necessary with horses of a thin skin, and this latter is often used by the natives. There is nothing after all like good hand-rubbing, and to this the India horse is accustomed. The only thing is to see that the horsekeeper does his duty as he ought; but if not looked after, this is not always the case.

Water.—The difference between hard and soft water is known to all persons; and a horse, if he has a choice, will always take running water in preference to that from a well, though the latter be clearer: hard water makes the coat stare, and not unfrequently gripes and otherwise injures him. An Arab horse seldom takes any injury from satiating his thirst at pleasure, that is, if he has the opportunity on a journey; a horse should be liberally supplied with water; when he is a little cooled, two or three quarts may be given to him, and after that his feed; before he has finished his gram two or three quarts more may be offered. He will take no harm if this is repeated three or four times during a long and hot day. An Arab horse enjoys bathing as much as a human being, and when you have an opportunity of indulging him with a bath in a clear running stream at noon during a hot day, it is most healthy. The Indian horsekeepers are much in the habit of washing a horse in the morning; this is all very well if he is not required for work immediately, and can be well dried and groomed after; but if it is only done to save trouble of hand-cleaning, the sooner it is put a stop to the better, and it should seldom be allowed in the rains, except in the middle of the day.

Bran, or the ground husk of the wheat, is usually given to sick horses on account of the supposed advantage of

relaxing the bowels, but it must not be constant or even frequent food, as it produces indigestion from its accumulation in the large intestines. Bran is useful as an occasional aperient in the form of a mash, but never should become a regular article of food.

Obs.—For the assistance of persons whose horses may meet with accidents usual in a stable, desirous to know the treatment immediately necessary, in the easiest and commonest forms, and where professional advice is not directly at hand; I have selected from White and "The Horse" a few remarks and prescriptions, and added to these some of my own, which may serve our purpose in a general work on Domestic Economy.

Broken knees. The first thing to be done is to remove carefully all extraneous matter, washing the wound clean with warm water, and taking care that no gravel or dirt remains. If the joint is penetrated, a poultice must be first applied; this will prevent or reduce inflammation. If the joint has been opened, the orifice must be closed, and every attention paid to prevent the escape of the fluid which lubricates the joint, by the application of a compress enclosing the wound, and which must not be removed for some days. If it be a deep or extensive wound, goulard poultice is to be applied twice or thrice a day, taking care to keep it constantly moist, when in two or three days a white healthy matter will appear, and the poultice may be discontinued and simple dressing applied; but should the wound put on an unhealthy appearance, and the matter become feted and smelling offensively, add some pounded charcoal finely sifted through muslin to the poultice, and continue this until a healthy action has taken place; but in all cases when the disease is of a severe or unusual character, the assistance of a Veterinary Surgeon should be immediately sought, or the best works on the subject consulted.

Where there has been only a partial abrasion of the skin,

carefully washing the part and applying a little simple ointment with about one-eighth part mercurial will be found all that is necessary. To promote the growth of the hair, the part may be rubbed with any simple ointment containing a small portion of stimulating matter, either in the shape of turpentine or blistering fly; a solution of blue vitriol and brandy is perhaps the best application to all bald surfaces where the roots of the hair still remain.

Bruises. In recent bruises fomentations are the most essential remedies, and, if extensive, with inflammation, it is advisable to bleed moderately near the affected part, and should any hard callous swelling remain in consequence, rub well into the part twice or thrice a day some of the embrocations mentioned for bruises.

Bleeding. This operation is performed either with a lancet or fleam. The latter is the most common instrument, and safest in an unskilful hand. A lancet with a spring has long been invented by Mr. Weiss in the Strand, by which a novice may bleed safely from the jugular or smaller vein.

"For general bleeding the jugular vein is generally selected. The horse is blindfolded on the side to which he is to be bled, or his head turned well away; the hair is smoothed along the course of the vein with the moistened finger, then with the third and little fingers of the left hand, which holds the fleam, pressure is made in the vein, sufficient to bring it fairly into view, but not to swell it too much, for then, presenting a wounded surface, it would be apt to roll or slip under the blow.

"The point to be selected is about two inches below the union of the two portions of the jugular at the angle of the jaw: the fleam is to be placed in a direct line with the course of the vein, and over its precise centre, as close to it as possible, but its point not absolutely touching

the vein: a sharp rap with the blood stick, or the hand, on that part of the back of the fleam immediately over the blade, will cut through the vein, and the blood will flow. A fleam with a large blade should always be preferred; for the operation will be materially shortened, which will be a matter of some consequence with a fidgety horse, and a quantity of blood drawn speedily will have far more effect on the system than double the weight slowly taken, while the wound will heal just as readily as if made by a smaller instrument. A slight pressure, if the incision has been large enough and straight, and in the middle of the vein, will cause the blood to flow sufficiently fast, or the finger being introduced into the mouth, between the tusks and grinders, and gently moved about, will keep the mouth in motion, and hasten the rapidity of the stream, by the action and pressure of the neighbouring muscles.

"When sufficient blood has been taken, the edges of the wound should be brought closely together, and so kept by a sharp pin being passed through them; round this a piece of twine, tow, or a few hairs from the mane of the horse, should be wrapped so as to cover the whole of the incision, and the head of the horse tied up for several hours, to prevent his rubbing the part against the manger.

"Few directions are necessary for the use of the lancet. Those who are competent to operate with it will scarcely require any. If the point be sufficiently sharp, the lancet can scarcely be too broad-shouldered, and an abscess lancet will generally make a freer incision than that in common use."

PHYSICKING.

A horse should be carefully prepared for the action of physic.

Two or three bran-mashes, given on that or the preceding day, are far from sufficient. When a horse is about to be physicked, whether to promote his condition, or in obedience to custom, mashes should be given until

the dung becomes softened; a less quantity of physic will then suffice, and it will more quickly pass through the intestines, and be more equally diffused over them. Five drachms of aloes, given when the dung has thus been softened, will act much more effectually, and much more safely, than seven drachms, when the lower intestines are obstructed by hardened fœces.

On the day on which the physic is given, the horse should have walking exercise, or may be gently trotted for a quarter of an hour, twice in the day; but after the physic begins to work, he should not be moved from his stall. Exercise then would produce gripes, irritation, and possibly dangerous inflammation. The common and absurd practice is to give the horse most exercise after the physic has begun to operate.

A little hay may be put into the rack; as much mash may be given as the horse will eat, and as much water with the coldness of it taken off as he will drink. If, however, he obstinately refuses to drink warm water, it is better that he should have it cold, than to continue without taking any fluid; but he should not be suffered to take more than a quart at a time, with an interval of at least an hour between each portion. A table-spoonful of pounded black salt mixed with the horse's gram, and given morning and evening for a few days, will act as a mild aperient, and generally be found sufficient to keep him in good health and condition.

Clysters May be used either for the evacuation of the bowels, or for soothing or nourishing out a horse. Where a regular machine is not procurable, a large bladder with a wooden pipe may be used, or a kid skinned, without perforating it, is an immediate substitute even for the bladder. The principal art in administering a clyster, consists in not frightening the horse. The pipe, well oiled, is to be very gently introduced, and the fluid not too hastily thrown up, and the heat should

be as nearly as possible that of the intestine, or about 96 of Fahrenheit's thermometer.

Aperient Clyster. Two ounces of soft or yellow soap, dissolved in a gallon of warm water. For a more active aperient—Eight ounces of Epsom salts or even of common salt dissolved in the same quantity of water. If nothing else can be obtained, warm water may be employed.

If an injection of a soothing nature is required, it may consist alone of plain congee (rice water); but if a purging be great or difficult to stop, add four ounces of prepared or powdered chalk to the congee, made thicker with two scruples or a drachm of powdered opium.

Fomentations. Open the pores of the skin, promote perspiration in the part, and so abate the local swelling, relieve pain, and lessen inflammation. They are rarely if ever continued long enough, and when they are removed, the part is left wet and uncovered, and the coldness of evaporation succeeds to the heat of fomentation. The perspiration is thus suddenly checked, the animal suffers considerable pain, and more injury is done by the extreme change of temperature, than if the fomentation had not been attempted.

Fomentations may be made by boiling Neem leaves, poppy heads, marsh mallow roots, to a strong decoction, and then applied—even boiling water is useful.

Mashes Are made by pouring boiling water on bran and stirring it well, and then covering it over until it is sufficiently cool for the horse to eat. They are very useful preparations for physic, and they are necessary during the operation.

A stale mash should never be put before a horse, as it soon turns sour.

Mange Is purely a local disease, and arises from bad feeding and little attention being paid to the animal; it is contagious, and may therefore attack horses in good condition.

A cure for Mange.—Fig leaves beat to a pulp, and soaked one night in Tyre (butter milk), will in three applications cure the most inveterate state of this disease.

Lampas. When the bars, or roof of the horse's mouth near the front teeth, become level with or higher than the teeth, he is said to have the lampas, and that he feeds badly in consequence. Some burn down the part with a red-hot iron; but the best practice is to make a few incisions across the bars with a penknife, or lancet, not too deep, and rub the parts with a little salt; this will cause the swelling to subside, and relieve the inflammation.

Poultices Are fomentations of the best kind, continued much longer than a simple fomentation can be. The moisture and warmth are the principal use of the poultice, and that poultice is the best for general purposes in which moisture and warmth are longest retained. A poultice, if applied to the legs, should never be put on too tight, so as to prevent the free circulation, or too hot, so as to give pain and increase inflammation.

The best poultices are made from course wheat flour and lintseed meal. Bran is objectionable from its becoming soon dry.

Saddle Galls Are inflamed tumours, produced by the unequal pressure of the saddle, and, if neglected, often become troublesome sores, and are a considerable time in healing. As soon as a swelling of the kind is observed, cold lotions should be applied and kept constantly wet, or if matter is formed, it must be opened and let out, and poultices applied. Should a

hard swelling remain after the inflammation is in a great measure reduced, recourse must be had to a blister, and after dress with simple ointment. In the first instance of a gall being discovered, a strong solution of salt and water will be generally sufficient.

The saddle must be looked at, and the stuffing renewed.

Gripes, or Spasmodic Colic. The attack of this disease is always sudden, and proceeds from various causes. Sometimes from drinking a large quantity of cold water, when the body has been heated and the blood accelerated by violent exercise. In horses of a delicate constitution, that have been accustomed to warm clothing and a hot stable, it may be brought on by drinking very cold water, though they have not been previously exercised. Bad hay is another cause of the complaint, but it frequently occurs without any apparent cause. Colic sometimes follows the exposure of a horse to the cold air, or a cold wind after violent exercise.

The symptoms are, first, the horse begins to shift his posture, look round at his flanks, paw violently, strike his belly with his feet; voids small quantities of excrement, and makes frequent and fruitless attempts to stale: lies down, rolls, and that frequently on his back. In a few minutes the pain seems to cease, the horse shakes himself and begins to feed, but on a sudden the spasm returns more violently, every indication of pain is increased, he heaves at the flanks, breaks out into profuse perspiration, and throws himself more violently about. In the space of an hour or two, either the spasms begin to relax, and the remissions are of a longer duration, or the torture is augmented at every paroxysm the intervals of ease are fewer and less marked, and inflammation and death supervene. A powerful remedy is three ounces of Oil or Spirit of Turpentine with an ounce of Laudanum, mixed with ghee or oil. If relief be not obtained in half an hour, the horse should be bled freely, as far as three quarts, as it may

relieve or mitigate inflammation, and a clyster given, composed of congee (rice water) with a handful of common salt. If it be a clear case of colic, half of the first dose may be repeated with an ounce of Barbadoes aloes dissolved in a little warm water. The belly should be well rubbed by two persons, one on each side, and afterwards walked about or trotted moderately.

When relief has been obtained, the horse must be rubbed dry, plenty of litter given him to rest upon, and have bran mashes for the next two or three days.

As the treatment of colic would be fatal in inflammation of the bowels, the distinguishing symptoms are here given:—

Colic.	*Inflammation of the bowels.*
Sudden in its attack.	Gradual in its approach, with previous indications of fever.
Pulse rarely much quickened in the early stage of the disease, and during the intervals of ease, but evidently fuller. Legs and ears of the natural temperature. Relief obtained from rubbing the belly.	Pulse very much quickened, small, and scarcely to be felt. Legs and ears cold. Belly exceedingly tender, and painful to the touch.
Relief obtained from motion.	Motion increasing the pain.
Intervals of rest.	Constant pain.
Strength scarcely affected.	Rapid and great weakness.

The causes of inflammation are, most frequently, sudden exposure to cold, over-feeding, having been some hours without food, and then allowed to drink freely of cold water;—stones in the intestines are an occasional cause, and colic, neglected or wrongly treated, will terminate in it.

The treatment must be early and copious bleeding, application of blisters to the abdomen, or else mustard embrocation assiduously rubbed upon it, and if the horse is costive, a pint of castor oil mixed in congee must be administered by a clyster, and his legs well rubbed by the hand, and plenty of litter for the animal to lie down. If, after these remedies have been applied, the disease appears to continue in violence, the pulse become quick, weak, and

fluttering, so as scarcely to be felt, or if there appear a remission or cessation of pain, or the horse becomes delirious, these are always fatal symptoms, denoting that mortification is taking place; but should the pain continue after the above remedies have been fairly tried, an anodyne clyster may be injected.

Splints Are bony excrescences about the shank bone, *i. e.*, between the knee and fetlock joint. They never occasion lameness, unless situated so near the knee, or back sinews, as to interfere with their motion, and are invariably found on the outside of the small bone, and generally on the inside of the leg.

The treatment is simple;—shave the hair closely off round the tumour, rub in a little strong mercurial ointment for two or three days, and follow it up with an active blister;—sometimes a second may be necessary.

Thrush Consists in a discharge of fœtid matter from the cleft of the frog. When the frog is in a sound state, the cleft sinks but a little way into it, but when it becomes contracted, the cleft extends in length, and penetrates to the sensible horn within; from this fissure the thrushy discharge proceeds. When the complaint attacks the fore feet, it is seldom an original disease.

The treatment consists in first removing every part of the loose horn, and keeping the frog moist, and introducing as deeply as possible a pledget of tow or lint covered with an ointment, composed of one ounce of blue and white vitriol rubbed down with two pounds of simple ointment or lard, to which is added one of tar, at the same time giving the horse a gentle laxative, and nothing is better than a table-spoonful of pounded black salt, morning and evening, mixed with his gram. When the disease exists in the hind feet, the same attention is necessary, keeping the bowels moderately open, and applying the astringent ointment. This treatment will be assisted with gentle exercise and frequent hand-rubbing to the legs.

Worms. There are three kinds found in the horse; the most mischievous reside in the stomach, and are named bots, to which they attach themselves at the sensible part, and do great injury, occasioning emaciation, a rough staring coat, hide bound, and a cough.

2nd. A long white worm, much resembling the common earth worm, six to ten inches long, which inhabit the small intestines; a dose of physic will sometimes remove incredible quantities.

3rd. A smaller dark-coloured worm, called the needle worm, inhabits the large intestines; they cause great irritation about the fundament, and are very troublesome to the horse. Their existence may generally be discovered by a white powder found about the anus. They may be removed by an injection of linseed oil, or an ounce of aloes dissolved in warm water.

Cure for long White Worms.

White Arsenic, - - - -	5 to 8 grains.
Cantharides finely powdered, -	6 to 10 grains.
Sulphate of Iron finely powdered,	1 to 2 drachms.
Ginger powder, - - - -	1 drachm.
Tartarized Antimony, - -	1 do.

To be given with his gram for a fortnight; mix with the powder a little Boosa.

Purgative Balls.

No. 1.

Barbadoes Aloes,	5 dr.
Prepared Natron,	2 dr.
Aromatic Powder,	1 dr.
Oil of Caraways,	10 drops.

No. 2.

Barbadoes Aloes,	7 dr.
Castile Soap,	½ oz.
Powdered Ginger,	1 dr.
Oil of Caraways,	10 drops.

Syrup enough to form a ball for one dose.

No. 3.

Barbadoes Aloes, - - - - - -	1 oz.
Prepared Natron, - - - -	2 dr.
Aromatic Powder, - - - -	1 dr.
Oil of Anise Seeds, - - - -	10 drops.

Syrup enough to form a ball for one dose.

Tonic Balls.

Yellow Peruvian Bark, 6 dr.
Cascarilla, - - - 1 dr.
Powdered Opium, - - ½ dr.
Prepared Kali, - - 1 oz.

Syrup enough to form a ball for a dose.

Cordial Balls.

No. 1.

Cummin Seeds, Anise Seeds and Caraway Seeds, of each, - 4 oz.
Ginger, - - - 2 oz.
Treacle enough to make it of a proper consistence for balls. The dose about - - 2 oz.

No. 2.

Anise Seeds, Caraway Seeds, Sweet Fennel Seeds, and Liquorice Powder, of each, - 4 oz.
Ginger and Cassia, of each, - - - 1½ oz.
Honey enough to form them into a mass. The dose about - 2 oz.

No. 3.

Cummin Seeds, Coriander Seeds, and Caraway Seeds, of each, 4 oz.
Grains of Paradise, - 1 oz.
Cassia, - - - ½ oz.
Cardamom Seeds and Saffron of each, - 2 dr.
Liquorice dissolved in white wine, - - 4 oz.
Syrup of Saffron enough to form a mass. The dose about - - 2 oz.

No. 4.

Powdered Ginger, - 4 oz.
Powdered Caraway Seeds, Oil of Caraways, and Oil of Anise Seeds, of each, - - - 2 dr.
Liquorice Powder, - 8 oz.
Treacle enough to form a mass.

Embrocation for Bruises.

No. 1.

Camphor, - - - ½ oz.
Oil of Turpentine, - 1 oz.
Soap Liniment, - - 1½ oz.

MIX.

No. 2.

Tincture of Cantharides, 1 oz.
Oil of Origanum, - 2 dr.
Camphorated Spirit, - 6 dr.

MIX.

Mustard Embrocation.

No. 3.

Muriate of Ammonia, - 1 oz.
Distilled Vinegar, - 8 oz.
Spirit of Wine, - - 6 oz.

MIX.

No. 4.

Camphor, - - - 1 oz.
Spirit or Oil of Turpentine, 2 oz.
Water of Ammonia, - 2 oz.
Flour of Mustard, - 8 oz.

To be made into a thin paste, with water, and rubbed for a considerable time on the part.

Blistering Ointment.

No. 1.

Spanish Flies powdered,	½ oz.
Oil of Turpentine, -	1 oz.
Ointment of Wax or Hog's Lard, - -	4 oz.

Mix.

No. 2.

Oil of Turpentine, -	1 oz.
To which add gradually Vitriolic Acid, - -	2 dr.
Hog's Lard, - -	4 oz.
Spanish Flies powdered,	1 oz.

No. 3.

Common Tar, - - - - - -	5 oz.
Vitriolic Acid, - - - - -	2 dr.
Oil of Origanum, - - - - -	½ oz.
Hog's Lard, - - - - - -	2 oz.
Spanish Flies, powdered, - - - -	1½ or 2 oz.

Add the Vitriolic Acid gradually to the Tar, and then the rest of the ingredients.

Alterative Ball.

Socotrine Aloes, - - - - - -	1 oz.
Castile Soap, - - - - - -	1½ oz.
Powdered Ginger and Myrrh, of each, -	½ oz.

Syrup enough to form a mass, to be divided into six balls.

Lotions.

The strength of these often requires to be altered. Where the inflammation and irritability of the part are considerable, they must be diluted with an equal quantity of water; but if the inflammation be subdued, and a swelling and ulceration remain, the alum solution cannot be made too strong.

Astringent Lotion.

No. 1.

Alum powdered, - -	1 oz.
Vitriolic Acid, -	1 dr.
Water, - - -	1 Pint.

No. 2.

Alum powdered, -	4 oz.
Vitriolated Copper,	½ oz.
Water, - - -	1½ Pint.

No. 3.

Sugar of Lead, - - - - - -	4 oz.
Vinegar, - - - - - - -	6 oz.
Water, - - - - - - -	1 oz.

CHAPTER IV.

INDOOR ECONOMY.

DAIRY UTENSILS, Etc.

Pans. These, for holding the milk or setting the cream, should be of tin, or glazed ware: the objection to the latter, if common, consists in the surface being easily chipped, and from its porousness the vessel acquires a greasy scent, which no washing will remove, as the milk from time to time soaks into the substance of the pan, and then, becoming stale, gives a very disagreeable taint to the milk or cream. The very best dishes for setting milk in, is the real common China, procurable in the bazaars at the presidencies and large towns, or else tin pans.

Brass vessels may be used, but they must be kept perfectly sweet and clean, the pans well scalded and washed previous to their being used, as also every other utensil, lotah, churn, cloths or sieve, spoons, &c. In fact, cleanliness is necessary with all articles destined for the use of the dairy; and without, it is impossible to succeed.

Milk should be kept where there is a free circulation of air, and covered with gauze or wire screens, to keep off flies, &c. Previous to setting milk for cream, dip the pan in cold water, and if required for table-use, take care to skim it before the milk gets in the least sour, which, in warm weather, soon takes place.

When the butter is taken from the churn, the smaller the quantity of water used in preparing it, the better.

The butter should be placed on a board or dish in a sloping position, so that the butter-milk may run off, and then by means of a flat stick the mass must be pressed, rolled, and beaten; then sprinkle over it a little salt, and renew the process of pressing until no more butter-milk appears, and the butter shall have become firm, when form it into shape for use. The chief essential in preserving butter, is to remove all the milk, and this can only be done by working it well; water remaining in the butter is as bad, as it soon undergoes decomposition: hence butter to be preserved sweet should never be kept in water, but in a vessel that is porous, with a damp cloth round it, and in a free circulation of air.

Those who desire to possess the luxuries of a dairy, such as butter, cream, and milk, in perfection, should keep their own milch cattle, or else, if the milk is purchased, have the animals brought to their doors, and their milked; even then, if the people are not looked after, they will bring water in the lotahs, and adulterate the milk; however, care will prevent this fraud. The next precaution if you buy your milk is to see that you get the milk you actually order, or pay for; the buffalo-milk being so much cheaper, they often mix it with the cow's, and sell it as such. If you keep your own cattle, you possess the advantage of being able to turn the produce of your dairy to account. The various modes of using the milk will suggest themselves after the butter is made and the family wants supplied, the remainder being converted to economical purposes, as the milk or whey may be mixed with grain or bran for feeding poultry, pigs, &c. Skim-milk in this country is of no other use, as it soon turns sour from the heat.

Scalded Cream. Fill your pan two-thirds full of new milk, and place it at a proper distance over a clear charcoal fire, and with a gentle heat; let it warm gradually for about 20 minutes, when the

scalding will be complete; if allowed to go beyond a certain point the cream will not rise properly, and it is spoilt. Remove the pan steadily, and set it to stand during the night, the following morning the cream may be taken off. It may be scalded by setting the milk in tin pans over boiling water; the precise moment for removing the milk can only be ascertained by practice.

Devonshire Clotted Cream. The milk must be set for about twelve hours; the vessel containing it is then placed over a very slow fire or stove, without shaking, or disturbing it as little as possible; the cream then rises gradually to the top, and forms a thick mass when it is cool; the cream is to be removed and set aside for butter or other purposes.

Yellow Butter. Boil two seers of morning's milk slowly until it is reduced about one-fourth, stir it constantly while boiling and cooling until it is cold, in the warm weather, but if in the cold season, leave it lukewarm; cover the milk with a cloth tied over the vessel, until the afternoon, when treat the evening milk in the same manner, and mix them both together, adding about two table-spoonsful of the morning's butter-milk, kept for the purpose.

In the morning churn it, adding every now and then a little cold water while churning. This quantity of milk ought to yield one chittack of butter to the seer.

Obs.—In warm weather, the milk after boiling may be left to set by itself with a cloth tied over it; but in the cold weather you must set the vessel containing the milk upon hot embers, so as to keep it a little warm all night; of course, if you purchase your milk, the best plan is to set the whole quantity at once in the morning: more butter-milk is required to be added in the cold season than in the hot.

Butter. This for families is made either from pure cream, or the cream and milk together, with which a small quantity of the previous day's butter-milk has been mixed at the time of setting, a table-spoonful to each seer of milk is sufficient. The natives do it otherwise, by first smoking the inside of the chatty in which the milk is kept; it is said that more butter is procured by this means, but it always retains the smoky flavour, and is the cause of the milk having the same, when brought to persons on a journey or march, if notice of its being required has not been previously given.

Butter to preserve. The best method of preserving butter is to have every particle of water worked out of it with a wooden spatula, and then mixed with it a few black pepper corns that have been washed and dried; put the butter into a jar, and lay over the top a small quantity of moist sugar placed in a bag or between two folds of linen. By this means butter may be preserved in travelling many days.

Another Way is to clean your butter well; mix with a very little salt; put it into a porous vessel, and keep cool with wet cloth round it, or else in a cooling machine. (See Coolers.) Butter gets rancid sooner by being kept in water, than when dry.

Obs.—Butter if melted at the very lowest temperature and set to cool, so that the water separates entirely from it, will keep for months.

From Cream. The milk is first strained into flat pans or dishes, which should never be deeper than two or three inches. Tin pans are preferable, as they are easily kept sweet and clean, besides not being so readily broken. The round or oval shape admits of being skimmed with ease, if a small quantity of cream is only used, such as is given from two or three seers of milk,

a large fruit bottle answers all the purposes of a churn. Of course, if a large quantity, then a churn must be used: it seldom is necessary to add any thing to the cream to give it acidity.

The bottle is beat upon a roll of cloth made with coarse canvas until the butter is formed into flakes, the butter-milk withdrawn, and a little cool water substituted; this is again shaken in the bottle till the butter is in a mass, changing the water two or three times; when the butter is taken out, put into a basin, and work it with a flat piece of bamboo or stick similar to a paper cutter; after it has become as firm as the weather will permit, it is transferred to the butter pot or plate, and formed into any fanciful shape of a flower or cone, and put on the breakfast-table. If the butter is intended to be kept, a little salt may be added.

Obs.—Cream that is moderately sour makes sweet butter, and it is generally so after standing twenty-four hours. The cream may be either from cow's or buffalo's milk.

From milk and Cream.

The general custom in this case is to simmer the milk over a chafing dish or brazier with clear coals, but of course your kitchen fire will answer, only remember the milk must never boil, or be removed out of the pan it is warmed in. A small quantity of the previous day's butter-milk saved on purpose is then thrown into it; the following morning the whole is put into the churn, and the butter is made in the usual manner. If the butter is made from buffalo-milk, a little colouring is given by soaking the seed of the sappun, Bixa Orellana, or a little saffron—though the latter is too dear for general use.

Another from clotted Cream in a few minutes.

Take any quantity of buffalo or cow's milk, let it stand for three or four hours, then simmer it gently over a charcoal fire, taking it off before it

is at the boiling point, and not on any account shake or disturb it in removing the pan to the shelf it is to stand upon. The cream that will rise is a very good imitation of clotted cream, and will be fit for use, if for eating, in twelve hours, but if required for butter may stand for twenty-four. Skim it carefully, put it into a bottle with a wide mouth, and shake it well, the butter will come in a few minutes. When travelling, if the cream is thus put in a bottle and carefully suspended on a camel or other cattle, the butter will be ready on your reaching the end of the stage—this I believe to be a common custom with officers marching in India.

Ghee Is prepared by boiling butter over a clear fire until every particle of water is evaporated, it will then keep good for years. If ghee has a rancid flavour or tainted, which is often the case when procured from the bazaar, it may be rendered sweet, by boiling it with a handful of Moringa leaves, this is the tree the root of which furnishes a substitute for horse radish.

Cheese Is only made in this country as cream, cheese, or fresh curd.

Cream Cheese. Take any quantity of good cream, hang it in a coarse cloth (that has been dipped in scalding water and wrung out) for about twelve hours, then line with cloth a small fine bamboo basket made on purpose, or a tin mould—the shape round or oblong, with about an inch and a half rim, and the bottom perforated with holes; place the cheese in it, and turn the ends of the cloth over it. Put on a light weight, and turn the cheese carefully once in twelve hours, sprinkling a little fine salt over it; in four or five days it may be used.

Fresh Cheese. Take six seers of new milk, put it in a saucepan over a slow fire, then mix in by degrees a coffee cup full of white salt, stirring the milk the whole time, until it is nearly boiling; take it off, pour it into a dish, and let it stand until cool, add half a tea cup of sour buttermilk and squeeze a little lime juice into it and let it remain twenty-four hours, then remove the curd from the whey, put it into a towel or cloth, and hang it to drain; when the whey has run off, give the curds a shake in the cloth so as to bring all into a mass, put it, with the cloth it is in, into a bamboo basket or frame and place a weight of about six pounds upon it, with a thin board between, the following day the cheese may be turned and salt sprinkled over it. In three or four days it is fit for eating, though it is better for being kept longer.

Another. To the same quantity of milk add a pint of cream, turn it with rennet or by any other means, let it stand for twenty-four hours before removing the curd, put the whole into a towel tied moderately tight to strain, shaking the sides of the cloth to bring the cheese together; when the whey is all out turn the cheese into your frame lined with cloth, and treat it as last directed; this from the addition of cream will be richer than the last.

Obs.—If from any unknown cause you find the curd has fermented or has a honey-comb appearance, your cheese will not be so firm or good.

Rennet, calves, pig or kid. Take the stomach of a calf four or five weeks old, remove the curd, wash the bag and replace the curd with a handful of salt and the juice of four or more limes, tie it up so that none of the juice escapes, then cover it well with salt and lay it in a deep dish and let it dry, or else stretch it out on sticks for the same purpose when

required for use. Cut a bit with some of the curd and soak it in salt and water. The stomach of a young sucking pig, kid or lamb answers as well. Wash it clean in a strong brine of salt and water, and return the maw as with the calves stomach, treating it exactly in the same manner with plenty of salt. The usual application is as follows. The night before cheese making one or two inches of the maw is cut off and steeped in a few table spoonsful of warm water; on the following morning the liquor is strained off and poured into the milk; one inch is generally held sufficient to curdle the milk of five English cows. Some put sweet-briar, cloves and various aromatics into the rennet for the purpose of imparting a fine flavour to the cheese.

Italian rennet. Take the inside skins of fowls' gizzards, warm a little milk and steep the gizzards, strain and add it with the milk to be turned into curds—the gizzards after being used, if washed and dried, will answer several times, but it is hardly necessary to take this trouble where fowls are so common, and easily procured.

Vegetable rennet. The dried leaves of the flower of the thistle and artichoke coagulate milk, and is the only rennet principally used in the south of France. The blue flower of artichoke, if taken fresh or dried, turns milk into excellent curd, for cheese or other purposes. A tolah weight of the fresh flowers soaked in two table spoonsful of hot water, and strained, is sufficient to turn a pint of milk; two-thirds of a tolah weight, or two English drachms of the dried flowers soaked in a little hot water and a tea spoonful of salt, turned two quarts of fresh buffalo milk into a rich curd.

Devonshire junket. Turn some new milk, as for curds, in a wide shallow dish; when firm, pour over the top

clotted cream mixed with pounded sugar, a little brandy, and some grated nutmeg.

Another junket. Turn some new milk with a little rennet; sweeten some clotted cream, add pounded nutmeg or cinnamon, make it warm, and when cold, pour it over the curd; and put a little wine or sugar at the bottom of the dish.

Tyre. Made by adding a little butter-milk to warm fresh milk and letting it stand all night; the whole may be churned for butter, or the top only, as it is the richest and best.

Beastings. This is made from the first drawn milk after the cow has calved—it is to be well sweetened with treacle, then put into a deep pie-dish and baked, a common preparation both in Devonshire and Somerset.

CHAPTER V.

SOUPS.

General Directions.

The great essential in making good and economical soup, is cleanliness. The utensils must not only be perfectly sweet and clean, but the meat and other ingredients well washed to insure success.

In this country, stock must be made as it is wanted, for even in the cold season it will seldom keep sweet till the following day, especially where vegetables are used in its preparation. It is therefore necessary, as fresh meat must generally in all cases be used, that the skimming be particularly attended to, and a sufficient time allowed for the juices to be extracted by slow and careful boiling as well also as for its cooling, that the fatty particles may be removed from the surface, and admit the sediments, if any fall to the bottom of the liquid, being drawn off clear.

The material for the basis of plain soup should always have its goodness extracted by first applying only a small quantity of water and butter to the meat, the remaining portion of water added, and immediately brought to the boiling point, to raise the scum, and then allowed to simmer gently; then it is that great attention is necessary in removing all the scum at first as it rises, else it settles over the meat, and the soup is never clear. This must be continued whilst any remains; a little cold water thrown in, will cause more scum to rise, should there be any.

Rich and high-seasoned soups have a much stronger flavour when the meat is stewed with herbs and butter

previous to stock or water being added, than when the latter is at once put to the meat, and, as is often the case, kept at a boiling rate, throughout the whole process, by which means the flavour and juice is not half extracted, and the meat rendered tough. The ingredients for seasoning soup should be so equally proportionate, that, when mixed, no particular flavour predominates.

Fresh lean juicy meat is always to be preferred for clear soups; fat meat is not so good, and stale meat makes the broth grouty and bad tasted, besides wanting in its juices and strength. Whenever esculents, such as cabbages, endive, spinach, or any others are used, they should be first blanched in boiling water to remove the bitter and strong taste. It is sometimes necessary to boil them in one or two waters for this purpose, or they cannot be used.

Soups that have vegetables in them will seldom keep beyond the next day, but on no account must they be allowed to remain in any metal vessel, but kept in earthern jars or pans. Whatever vessel is used for preparing soup, care must be taken that the lid fits close and well, to prevent the quick diminution of the soup, though sometimes it is necessary, if the soup is weak, that the cover should be removed to allow the steam to pass off and reduce it: the proportion of water is about a quart to a pound of meat, if the steam is retained by having a close fitting cover so that the broth slowly evaporates. Soup may also be made in a jar covered with paste, or folds of paper, and the jar boiled in water or baked in an oven. Chicken broth made in this way is superior.

Sauces, ketchups, &c., should only be put to weak soups that require a flavour to be given to them. Such as are made from calves' and sheep's head, cows' heels and calves' feet, require flavouring additions; where wine is used a glass mixed with the sauces, and put into soup just before it is finished, (to prevent its tasting raw,) will go as far as a pint that is boiled with the soup, and which, if given to the cook, seldom ever finds its way to the soup kettle.

Broth, to contain the pure juices of the meat, must be boiled gently, until it is tender; as the flavour can only be extracted by very slow simmering; those seasoned with vegetables and herbs, and thickened by using flour, arrowroot, rice, potatoe, starch, bread, sago, &c., are decidedly the most wholesome. Before vegetables or herbs are added to the broth, be careful that they are perfectly clean.

If broth is carefully skimmed, it will be clear enough without clarifying, which in a great degree impairs the flavour. To clarify broth, beat up the white of an egg, and add it to the broth, and stir it with a whisk, when it has boiled a few minutes, strain it through a tammis or napkin. Thickening may also be done by stewing the meat down to a gelatinous consistence.

Particular Directions.

White Soups may be flavoured with cream, egg, almond, spices, white wine, celery, white pepper, salt, &c. The thickening made of bread, arrowroot, flour, almonds, cream, mashed vegetables, such as potatoes, Jerusalem artichokes, turnips, pumpkin, &c.

Brown Soups may be flavoured with sauces, ketchup, essence of anchovy, soy, herbs, vegetable essences, vegetables, wine, vinegar, &c., and coloured with toasted bread, burnt sugar, fried onions, or brown sauce: if the soup has by any means acquired a burnt taste, a little sugar will remove it.

The liquor in which mutton, beef or pork has been boiled, if the latter is not too salt, may be converted into very good plain economical soup, by adding vegetables fried in butter or ghee, and thickened with a little arrowroot or flour made into a paste with some of the broth; it must then be boiled up again to take off the raw taste of the same.

By attending to these few directions, any person may produce good palatable broths and soups, and vary them to any extent by a little judgment: at the same time it

must be remembered that the relish is lost if the soup be cold, therefore never pour it into the tureen until it is to be put on the table.

The principal agents employed to flavour soups and sauces, are mushrooms, onions, anchovy, lemon juice and peel, or vinegar, wine, (especially good claret,) sweet herbs and savoury spices.

Broth herbs, Soup roots, and Seasonings.

Scotch Barley.	Tomata.	Chervil.
Bread.	Celery.	Shallots.
Rice.	Common thyme.	Champignons.
Potatoe Mucilage.	Mushrooms.	Leeks.
Carrots.	Celery seed.	Cress seed.
Pearl Barley.	Lemon thyme.	
Raspings.	Orange thyme.	Nutmeg.
Vermicelli.	Garlic.	Allspice.
Beet-root.	Parsley.	Clove.
Flour.	Knotted marjoram.	White pepper.
Peas.	Sage.	Cinnamon.
Maccaroni.	Bay leaves.	Mace.
Turnips.	Burnet.	Ginger.
Oatmeal.	Lemon peel.	Black pepper.
Beans.	Mint.	
Isinglass.	Winter Savory.	Essence of anchovy.
Parsnips.	Tarragon.	Lemon juice.
Cucumber.	Sweet Basil.	Seville Orange juice.

These materials, combined in various proportions, added to wine or mushroom catsup, will give to broths and soups a variety of the most agreeable and pleasant flavours.

Soup à la Julienne. Cut a few carrots and turnips into narrow slices or ribbands, divide two or three heads of celery and the same number of onions (with a few leeks), cut these about an inch long, and a quarter of an inch wide, and the same in thickness. Put into a stewpan two spoonsful of butter and lay the vegetables over it. Fry the whole over a slow fire, stirring

it gently all the while till of a nice brown. Moisten the vegetables with veal gravy, chicken or mutton broth; season to your taste with salt and pepper, and let it boil at the side of the fire; skim off all the fat as it rises, and add a little sugar to take off the bitter taste of the vegetables.

Obs.—Green peas, French beans, some lettuce or sorrel, may be added.

Giblet Soup. Scald and clean the giblets of a goose or a pair of ducks; stew them in water, a pint for each set, till they are quite tender, or with a neck of mutton, or a couple of pounds of gravy beef, three onions, a bunch of sweet herbs and four pints of water, stew them until the gizzards are quite tender, then remove and set aside; add more stock if necessary to the soup. Flavour with mushroom or Harvey sauce, and a little butter rolled in arrowroot or flour to thicken it.

Prussian Soup. Take four heads of celery, two carrots, two turnips, two onions and lettuce, cut them all up into small pieces, and fry in a little ghee or dripping. Take a seer of mutton, cut it into slices, put all together in a large saucepan, and keep it sweating for an hour without any water, then pour on two quarts of water, shut the lid of the saucepan close, and simmer gently for two hours longer and serve up.

Almond Soup. This may be considered the very best of white soups, and to make it, well, great care is necessary. See that the soup kettle has been well tinned and well cleaned, or all your labour will be in vain. Clean sweet towels are also essential, spoons and ladle. Make your stock of the knuckles of veal and fat, with a slice of ham or bacon, season it with thyme or any sweet herbs, using also white pepper. If you have not veal, neck of mutton with sheep's feet will answer, only be careful to skim off all the fat, &c. Have ready

a fowl nicely boiled, and when the stock is finished, say enough for six persons, take the meat off the fowl, cut it up into slices or bits, and pound it well in a marble or large clean mortar. Then take four ounces of blanched almonds, pound them up fine, and mix with the pounded meat of the fowl, adding six table spoonsful of cream or very rich buffalo milk—if milk is used, add the yolk of an egg or a couple—rub the whole through a sieve or coarse cloth; when this is done, take as much arrowroot as you conceive necessary to give a proper consistency to the soup—a table spoonful is enough; this must be mixed with a little of the stock, then add the whole together, stirring it carefully, but do not let it boil, else it will curdle.

Another White Soup.

Take three quarts of good white stock, made either of fowl, veal, rabbits, or sheep's head and feet, or the liquor in which a calf's head has been boiled; put one pound of lean veal, some slices of ham, two or three whole onions, a head of white celery and a large carrot, a bunch of parsley, and three blades of mace, boil one hour; strain and add to the liquor the white part of a cold roast or boiled fowl, (or pheasant) finely pounded, about two ounces of sweet almonds blanched and pounded, and the pounded yolks of two hard-boiled eggs. Rub the whole through a sieve or coarse open-textured cloth. Mix the yolk of six eggs, well beaten, with one pint of boiled cream and a table spoonful of arrowroot, add it to the soup. Stir it over the fire until thoroughly hot, but on no account let it boil, or else it will curdle; then add a little salt and a teaspoonful of sugar.

Obs.—Two or three table-spoonsful of butter may be added to the cream instead of arrowroot, and a few peach leaves substituted for the almonds, but the latter must be boiled in the stock.

Artichoke Soup, Jerusalem. Make a clear broth from the head and feet of a sheep or from the remains of any cold meat, or a large roast fowl will answer; have ready the following vegetables, which clean and cut up into slices: one head of celery; carrots, turnips, leeks and onions, two of each; stick half a dozen cloves in the latter, and put the whole into a stewpan with the consomme, (or the cold roast fowl cut up, to which add from two to three quarts of broth); boil the whole gently for a couple of hours, and skim off the fat as it rises. Take two pounds of Jerusalem artichokes, wash and peel them clean, free from all skin and colour; put them into a stewpan with some broth, and boil till they are sufficiently tender to rub through a cloth; strain the remainder of the broth and add the artichokes with a little salt, after which return the whole into the stewpan and give it a boil up, taking off any scum that rises; then mix with it a pint of boiling cream in which the yolk of an egg or two has been beaten. Serve with or without toasted sippets of bread.

Another way. Take three quarts of plain good veal or mutton broth, add the following vegetables, sliced: two onions stuck with a few cloves, two carrots, two turnips, a head of celery; boil the whole very slowly down to one half, and remove any scum that rises; take at least a pound and a half of artichokes that have been carefully scraped and cleaned; boil them in some broth, then rub smooth in a mortar, and pass the whole with the remainder of the broth through a tammis; have ready a pint of rich milk thickened with arrowroot and the yolk of two eggs to the consistence of cream; add this to the soup, with a little salt, and serve up hot.

Asparagus Soup. This is made only with the green tops, in the same manner as pea soup. Having pre-

pared two quarts of veal or mutton broth, take a pint and a half of the green tops, cut about two inches in length and boil them in water with a little salt; then rub two-thirds through a cloth or sieve and thicken the broth with it; the remainder chop up to the size of peas, and lastly put with the soup before serving, that they may be as firm as possible.

Beef Bouilli and Soup. Take a leg and shin and break the bones of the former, or else eight or nine pounds of the brisket put it into a soup kettle, or stewpan, with a sufficient quantity of water to cover it well; set it on a quick fire to raise the scum, which remove as it rises; add two carrots, the same of onions, turnips, and two heads of celery, with a little parsley, and spice, also a slice or two of lean ham if you have it by you, or an anchovy; let the whole simmer gently for four or five hours; season with all-spice and black pepper; then carefully remove the meat and keep it warm, whilst getting ready the following vegetables: take a large carrot, an onion, a turnip and a head of celery; put them into the soup and boil till tender; then take them out and cut the whole into slices; thicken a part of the gravy with flour and add the vegetables; give the whole a warm up, and pour the sauce over the meat if served whole, if cut into slices pour the sauce and vegetables round it.

A few chopped capers or some mushroom catsup may be added, and the bouilli may be served on stewed red cabbage flavoured with vinegar. If you wish to have soup as well, strain the soup through a sieve or coarse cloth into a clean saucepan, put the vegetables cut into the soup after the fat has been removed, and flavour the soup with a glass of port wine, some pepper and mushroom catsup, and thicken it if required with three or four spoonsful of flour, or a sufficient quantity of arrowroot rubbed up in butter, or a little of the clear fat from

the top quite smooth; stir it by degrees into the soup and simmer for ten minutes longer; brown a little pounded sugar at the fire and put it to colour, if necessary.

Beef gravy. Take a leg (cut the meat into pieces), or four or five pounds of gravy beef, lay it in a stewpan, properly tinned, with half a pound of ham or lean bacon, a large carrot, a head of celery, an onion with a dozen cloves stuck in it, some black pepper and a little sugar; moisten it with a pint of broth or water; cover the stewpan close and set it over a moderate fire; when the broth is so nearly reduced as only to save the ingredients from burning, prick the meat with a knife and shake it about so as to brown it equally all over; then gradually add a pint or more of boiling water for each pound of meat; let the whole stew gently from four to five hours, and skim it well at intervals that it may be very clear, then strain it through a fine napkin, and set it in a cool place; when cold, take off all the fat.

Obs.—Particular care is necessary, during the process of browning the meat, to prevent it sticking to the pan and acquiring a burnt taste; also if the water is poured in too soon, the colour and flavour will be injured; and if by accident it is at all muddy, it can only be converted, by thickening, into some other soup.

Imitation Oyster Soup. This may be made to approach very nearly in flavour the genuine oyster. Having prepared a good white stock or consomme (a full quart), take and blanch two ounces of shelled almonds (sweet) and pound them to a paste with a little water; then rub it with a half pint of cream, or rich milk, through a cloth or sieve; mix up two table-spoonsful of anchovy sauce, three of mushroom catsup, one of vinegar, three of white wine, a quarter of a nutmeg grated, and the yolk of two eggs well beaten

with a table-spoonful of arrowroot or fine flour; add this to the consomme, with the almonds and cream, and give the whole a boil up; season only with pepper and a little mace.

Mock turtle. Clean the head and feet of a calf; then scald off all the hair in boiling water, scraping it well with a knife; when the head and feet are properly cleaned and the fat removed, split the head open, take out the brains and lay them aside; put the head with about five quarts of clear water into the soup kettle, with a close-fitting lid, and let it boil gently until the head is sufficiently done, so that the meat separates from the bone; if half the head is required for a side dish, you must remove it before quite so much done, with the tongue, but do not take away the bone; set this on one side, and let the other half simmer a little longer; when ready, remove the whole of the skin and meat, and reduce the broth to about a couple of quarts, or one half; strain it through a thick wet cloth and set it to cool. Take the meat, cut it into slices of half an inch square, and set it on one side. Boil the feet down into a jelly of a quart or more, strain it and let it stand to cool, when you can remove the fat and scum if any. Now take the brains, which have been previously boiled, set apart half for sauce for the remainder of the head, and with the other portion add crumbs of bread, yolk of eggs, black pepper and salt; bind the whole with a little flour, and make into balls the size of marbles and fry in hot ghee a nice brown. Then take some veal, fowl or fish, chop it up fine, pound it in a mortar, to which add chopped parsley, or lemon thyme, some crumbs of bread, marrow, veal udder or suet, the yolks of eggs, a little salt and pepper, with a little flour to bind the whole; make this into balls and fry of a rich brown. Then make some egg-balls and keep the whole on one side till the soup is ready for serving; now brown your stock

with roux, add the jelly from the feet with four table-spoonsful of mushroom catsup, one of anchovy sauce, three glasses of French claret, or two of white wine, a blade of mace, half a grated nutmeg, some black pepper and a table-spoonful of sweet basil, wine or vinegar, or two or three of the fresh leaves, not more; give the whole a boil up with the slices of the head. Then put the force meat balls into the soup tureen with the juice of a lime, and pour the soup over it. Red pepper is an improvement, which can be added at pleasure.

Another way. Take the head and feet and clean them as directed in the last receipt, also a pound of pickled pork, which soak and wash off all the salt; put the whole into a soup kettle with a couple of onions stuck with cloves, some lemon thyme, a leaf or two of sweet basil, a stick of celery and a blade of mace; add about six or seven quarts of water and boil very gently until the meat is tender; separate the meat from the bones and cut it into small pieces; return the bones into the soup and let it stew for some time longer until sufficiently reduced; then set it to cool, remove all the fat and strain it: colour the soup, add the wine and sauces, with the force meat and egg balls, as directed in the last receipt.

Obs.—Two sheep's head with eight feet, dressed in a similar manner, will make excellent imitation mock turtle. The skin of the head may be made to resemble the green calapash, by colouring it with spinach juice after it has been cut into pieces.

Carrot Soup. Make two quarts of a rich stock with a shin of beef, a quarter of a pound of lean ham, a fowl, some sweet herbs, cloves, two onions, black pepper, and salt, with a head of celery; strain; let it stand; when cool, remove all the fat. Clean and boil till tender twelve good sized carrots, pound them

in a mortar, and rub through a tammis into the soup, give it a boil and serve.

Obs.—A spoonful or two of mushroom catsup improves it.

Cucumber and Peas Soup. Make some good clear mutton broth, about three quarts or more, from the neck and head, a thick slice of lean bacon, an onion stuck with four or five cloves, a carrot, two turnips, a little salt and a few sweet herbs, strain it, and brown with an ounce of butter, and the crumb of a French roll, to which add four cucumbers and two heads of lettuce cut small; let them stew a quarter of an hour in a quart of the broth; when it boils, put in a quart of green peas, and, as it stews, add the remainder of the broth.

Eel Soup. To every pound of eels add a quart of water, an onion, some sweet herbs, a crust of bread, some mace, pepper and salt, and let the whole boil until half the liquor is wasted; then strain and serve up with toasted bread. If the soup is not rich enough, thicken with flour and butter.

Eel Soup, plain. To the liquor in which eels have been boiled, add a small bunch of parsley and a couple of green onions. Let it boil for ten minutes, then put in a thickening of flour rolled in butter, with a little salt; continue the boiling until the rawness of the flour is gone; add a small quantity of white pepper, and pour into the tureen. Have ready the yolk of one egg beaten up, and stir it in the soup.

Fish Soup. To make a tureenful, take a couple of middling sized onions, cut them in halves, and across, two or three times; put two ounces of butter into a stewpan, when it is melted, put in the onions, stir them about till they are lightly browned. Cut into pieces

three pounds of unskinned eels (or other fish), put them into your stewpan and shake them over the fire four or five minutes, then add three quarts of boiling water, and when it comes to boil, take the scum off very clean; then put in a quarter of an ounce of the green leaves (not dried) of basil or winter savory, the same of lemon thyme, and twice the quantity of parsley chopped, two drachms of allspice, the same of black pepper; cover it close and let it boil gently for two hours, then strain it off, and skim it very clean. To thicken it, put three ounces of butter into a clean stewpan; when it is melted, stir in as much flour or arrowroot as will make it of a stiff paste, then add the liquor by degrees, let it simmer for ten minutes, and pass it through your sieve, then put your soup on in a clean stewpan, and have ready some little square pieces of fish fried of a nice light brown. The fried fish should be added a little before the soup is served up. Force meat balls are sometimes served with it.

Fish force meat for Soup. Take two ounces of any fish—crayfish, lobster, shrimps, or oysters, free from skin; put it in a mortar with two ounces of fresh butter, one ounce of bread crumbs, the yolk of two eggs boiled hard, and a little eshallot, grated lemon peel, and parsley, minced very fine; then pound it well till it is thoroughly mixed and quite smooth; season it with salt and cayenne to your taste, break in the yolk and white of one egg, rub it well together, and it is ready for use. Oyster parboiled and minced fine, and an anchovy may be added.

Fish Soup. Take three pounds of any fish, cut it into pieces and place them in a stewpan with two anchovies, some onions, parsnips, turnips, celery, and sweet herbs, and three quarts of boiling water. Stew altogether for two hours, then strain and season with white pepper and salt to taste. Put some force meat balls in

the soup, with the crust of a French roll, and let it simmer for a quarter of an hour before serving up.

Gravy Soup, clear. Cut half a pound of ham into slices, and lay them at the bottom of a large stewpan or stockpot with two or three pounds of lean beef, and as much veal; break the bones and lay them on the meat; take off the outer skin of two large onions and two turnips, wash clean and cut into pieces a couple of large carrots and two heads of celery, and put in three cloves and a large blade of mace; cover the stewpan close, and set it over a smart fire. When the meat begins to stick to the bottom of the stewpan, turn it, and when there is a nice brown glaze at the bottom of the stewpan, cover the meat with hot water, watch it, and when it is coming to a boil, put in half a pint of cold water, take off the scum, then put in half a pint of more cold water, and skim it again, and continue to do so till no more scum rises. Now set it on one side of the fire to boil gently for about four hours, strain it through a clean tammis or napkin (do not squeeze it, or the soup will be thick) into a clean stewpan, let it remain till it is cold, and then remove all the fat. When you pour it off, be careful not to disturb the settlings at the bottom of the pan.

Green Peas Soup. Take three pints of large peas of a nice green colour, boil them with a quarter of a pound of butter and a handful of parsley and green onions over a slow fire till thoroughly stewed; then put them into a mortar, and pound them well, rub them through a tammis and moisten with good consommé; leave it on the corner of the fire, for if it boils the peas will lose their green colour. Just at the moment of sending up, put in slices of bread nicely fried and cut in dice shape.

Hare Soup. Take a couple of hares, skin and wash the inside well, separate the legs, head, shoulders, &c.; put them into a saucepan, with a couple of onions stuck with cloves, a bundle of parsley, a sprig or two of thyme, two or three leaves of sweet basil (Suffaid Toolsie), and a blade or two of mace, with half a pint of broth or port wine; put the whole over a slow fire or stove, and simmer with the saucepan covered close for one hour; then add a sufficient quantity of good broth to cover the whole, and continue to boil it gently until the meat is quite tender. Then remove it from the broth, and strain the latter through a cloth or sieve, and soak the crumb of a small loaf in it. Then remove all the meat from the bones of the hares and pound it in a mortar until fine enough to be rubbed through a sieve or tammis; moisten this with the broth and season with a little mushroom catsup. Care must be taken not to make the soup too thick, by adding a larger quantity of meat than is necessary. If the soup has to be warmed up again, it must not be allowed to boil.

Obs.—When it is possible, the blood of the hare should be preserved in a basin until the soup is about to be served; then pour the blood to it by degrees and stir it well till it is thickened, but take care it does not curdle. This makes the soup of a black colour. A few scollops may be set aside for adding to the soup before serving.

Another. Take two or three hares, cut them into pieces and put them with a small shin of beef, or a cow-heel, into a kettle with six seers of water, some herbs, a large onion and a blade of mace; simmer gently over a charcoal fire until the gravy is strong; then take out the back and legs, cut the meat off, return the bones, and continue stewing till the meat is nearly dissolved. Then strain the gravy, and put a glass of port wine to every quart of soup, add pepper and salt; give it a boil up with the meat for a few minutes, and serve.

Obs.—An Indian hare will not make more than a basin of soup.

Queen Soup. Skin and clean out the inside of three fowls or chickens; let them be washed in warm water; stew for an hour with sufficient strong veal broth to cover the meat, and a bunch of parsley. Take out the fowls, and soak the crumb of a small loaf in the liquor; cut the meat off; take away the skin and pound the flesh in a mortar, adding the soaked crumb and the yokes of five hard boiled eggs; rub this through a coarse sieve or tammis, and put into it a quart of cream that has been previously boiled.

Lobster Soup. Take three quarts of veal broth, put it into a stewpan with some onions, celery, carrots, parsnips, a bunch of sweet herbs, three anchovies, or a red herring, stew gently for two hours, strain, then add to the soup the meat of three lobsters cut small, and thicken with butter rolled in flour; if there is any spawn, bruise it in a mortar, with a little flour and butter, rub it through a sieve and add it to the soup. Let it simmer very gently for ten minutes; it must not boil, or its red colour will be lost: turn it into a tureen, add the juice of a lime with a little essence of anchovy.

Obs.—The stock for this soup may be made of fish instead of veal gravy.

Maccaroni or Vermicelli Soup. Half an ounce of vermicelli or maccaroni is enough for each person. First break it into its proper length, then wash it in clear water to remove any dirt or stale flavour; strain and put it into some boiling broth that has been flavoured with a stalk of celery. Make some good consommé with a shin of beef and a couple of calves'

feet or half a dozen sheep's trotters, five seers of water, carrots, turnips and onions, sliced, six of each, some sweet herbs, black pepper, salt, and a small spoonful of sugar; simmer all very gently for five or six hours; then strain and set it to cool; remove the fat, add the maccaroni or vermicelli, and give the whole a warm up. Serve with a French roll or croustades. Italian paste may be prepared in the same manner.

Egg Balls for Soup. Boil the eggs until quite hard, throw them into cold water, remove the white and pound the yolks in a mortar, working them with the yolk of a raw egg to bind, roll them up firmly into small sized balls and boil them.

Obs.—Salt, pepper, cayenne, chopped parsley, and flour may be added.

Beet-root Soup. Boil two roots of large sized beet, rub off the skin with a towel, and mince finely with two or three onions. Add five pints of good rich gravy soup, then stir in three table spoonful of vinegar and one of moist sugar; let it boil. If not thick enough, add a little arrowroot or flour. Throw in some veal force meat balls rolled in flour.

Mulligatawney Soup. Take four or five onions and four cloves of garlic, slice them very fine, and put them into a stewpan, with a quarter of a pound of butter. Take two chickens, or a rabbit, a fowl, some beef, or mutton, and cut them as for fricassee; season with a little white pepper; lay the meat upon the onions; cover the stewpan closely, and let it simmer for half an hour. Having prepared the following ingredients well ground or pounded in a mortar, add them with two quarts of clear gravy, and let it simmer for half an hour, adding during the last five minutes, the juice of a lime with a little flour or arrowroot.

Ingredients.

Turmeric	1 Tolah.	Salt	1 Tolah.
Cayenne pepper	1 Massa.	Fenugreek	¼ Tolah.
Coriander seeds	4 Tolahs.	*Curry pak leaves, four or five to be added whilst boiling.	
Black pepper	1 Tolah.		

Another. Cut up a large fowl, or four pounds of the breast of mutton or veal into slices, put the trimmings into a stew pan with two quarts of water, a few corns of black pepper, and some allspice; when it boils, skim it clean, and let it boil gently an hour or more; then strain it off; take some of the bits of the meat and fry them of a nice brown in butter, with three or four sliced onions; when they are done, put the broth to them, put it on the fire, skim it clear, let it simmer half an hour, then mix two spoonsful of curry powder and a little flour or arrowroot with a tea-spoonful of salt, and a sufficiency of water to thicken the soup, and let it simmer gently till the meat is quite tender; and when it is ready, a few curry pak leaves, dried, may be added to flavour it.

Another. Cut up a fowl in slices, with four large onions and half a dozen cloves, put into a stewpan with two table-spoonsful of butter; and when melted, and the meat and onions are nearly browned, add three table-spoonsful of curry powder or the ingredients for No. 1, with a tea-spoonful of salt and a cup of tyre, or two spoonsful of Bruce's Madras Mulligatawney paste. Stew gently until a rich smell issues from the pan; then add three pints of good broth, veal or mutton, and let it simmer for twenty minutes. Thicken with a little flour or arrowroot mixed in cold broth or butter, with the juice of a lime, a few minutes before serving. A few pak leaves may be added.

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* Native name, Kodia neem.

Pea fowl Mulligatawney. Clean and cut up the bird, separate all the joints, put into a stewpan with four quarts of water, a few corns of black pepper, and some allspice; when it boils, skim it clean, and let it boil gently for two hours or more; then strain it off. Take some of the bits of meat and fry them of a nice brown in butter with three or four sliced onions; when they are done, put the broth to them, put it on the fire, skim it clean, let it simmer half an hour, then mix two spoonsful of curry powder, and a little flour or arrowroot with a tea-spoonful of salt, and a sufficiency of water to thicken the soup, and let it simmer gently till the meat is quite tender, and it is ready. A few pak leaves may be added to flavour it.

Meagre Soup. Take a handful of cut nolecole, carrots, turnips, celery or any other vegetables; blanch, and fry them with a large proportion of onions, in butter or ghee; dredge with flour, and put them with fish stock; and let it simmer till the vegetables dissolve. Have ready bread or vegetable to put into the soup.

A Meagre Onion Soup. Slice, very thin, twelve large onions, one turnip, two carrots, and two heads of celery; fry them in half a pound of butter until quite brown; add four quarts of boiling water, four anchovies, four blades of mace, a few pepper corns, some salt, and two rolls of white bread or a small loaf. Boil all together till reduced to a pulp; strain, set it on the fire, skim and thicken with the yolks of six eggs, serve with fried bread or French roll.

Another Soup Meagre. Take six table-spoonsful of clean ghee, or melt the same quantity of butter in a stewpan; add, sliced, three or four onions, a couple of heads of celery, two or three turnips, some cabbage, spinage, parsley, thyme or any other

herbs; set them over the fire to stew gently for half an hour; then add by degrees two quarts of water, and simmer until the vegetables are quite tender; season with mushroom catsup, pepper and salt. Serve with slices of toast at the bottom of the tureen.

Oyster Soup. Prepare meat, vegetable, or fish stock, and season it well without salt. Boil down a few oysters for thickening, and, if necessary, some white meat or fish, and panada farce may also be made of the fish. If the oysters are very large, they must be cut in two, as every thing in the soup should be nearly the same size; rub the thickening through a tammis with a little of the soup; every quart of the soup will require about half a pint of oysters. All fish soups may be flavored with ketchups, anchovy, lemon pickle, soy, &c. &c.

Ox-tail Soup. One tail is sufficient to make soup for four or five persons; divide the tail at the joints and soak them in warm water, and if the bones are partially sawed across they will give more strength to the soup. Put into a stewpan the slices of the tail and fry them a little; then add a few cloves, with a couple of large onions, a bunch of sweet herbs, some black pepper and a blade of mace; cover the whole with water, and as it boils, keep removing the scum whilst any rises; then replace the cover close and set the pot on the side of the fire to simmer gently for two or three hours until the meat is tender, when remove it and cut it into small pieces, laying them on one side; strain the broth through a cloth or sieve; add a glass of wine with a couple of spoonsful of mushroom catsup, Harvey sauce, or soy; return the meat into the soup and give it a boil up. If you wish the soup to be thick, take a couple of spoonsful of the clear fat that has been removed, mix it into a paste with flour and add the warm broth by degrees, stirring it quite smooth, and let it simmer for a short time; or add a little arrowroot with the wine and sauce. Have ready

some nicely cut carrots, turnips, and small onions, prepared and boiled previously, which add to the soup a minute or two before serving.

Obs.—Two or three slices of bacon or ham, laid at the bottom of the stewpan with the meat, will increase the flavour of the soup.

Dhâll or split Peas Soup. Take a pint of split peas or dhâll, steep them in cold water for an hour or two, put them into a saucepan with a quart of water, and boil them until they can be pulped through a sieve or coarse cloth; then add them to some good broth that has been seasoned with a little ham, or the root of a salted tongue and a head of celery, and boil together for a few minutes. Serve up with fried bread and powdered mint in a separate plate.

Another way. Take lean bacon or ham (half a pound) cut into slices, water four quarts, split peas or dhâll one pint which have been soaked for two hours, one head of celery, carrots, turnips and onions sliced two of each, add pepper and a little salt; put the whole into a stewpan and set it on the fire; when it boils take it off, then let it simmer by the fire three or four hours until the peas or dhâll are quite tender, when serve with toasted bread.

Rice Soup. Take two ounces of rice, pick it clean and wash it in several waters till no dirt remains. Blanch it in boiling water and drain it. Then take some nice broth, season it well, throw the rice in, and let it boil; but not so as to be too much done; for if it breaks, the appearance is spoilt.

Rhubarb Soup. Peel and wash well four dozen sticks of rhubarb, blanch it in hot water three or four minutes, drain it on a sieve, and put it in a stewpan with two ounces of lean ham, and

a good bit of butter. Let it stew gently over a slow fire till tender; then put in two quarts of good eonsommé, boil about fifteen minutes, skim off all the fat, add two or three ounees of bread erumbs; season with salt and eayenne pepper, pass it through a tammis, and serve up with fried bread.

Turnip Soup.

Make a stoek with either veal or mutton, only be eautious that it is elean, and elear not greasy. Let the turnips be only suffieiently boiled to rub smoothly through a tammis, eoarse eloth, or hair sieve; add a little sugar, and a suffieient quantity of arrowroot or pounded rice flour to thieken it; season with pepper and salt. Mushrooms, if fresh, may be boiled in stoek, but they must be of the button sort, or the stalks of mushrooms very nieely eleaned.

Prawns, Cray fish or Shrimp Soup.

Prepare a stoek of fish or meat, flavoured with an onion, some parsley, a little thyme and blaek pepper, to eaeh quart allow a pint or more of fish, that have been boiled in a little water with salt and vinegar, remove and save the shells, pound up one half of the fish with the erumb of a roll or the same quantity of panada, and moisten this with the liquor in whieh the fish were boiled, by first pouring it over the shells in a sieve, then add gradually the stoek seasoned with some anehovy, and lime juiee, or vinegar. If not thiek enough, mix a pat of butter, rolled in flour or arrowroot, set the soup on the side of the fire, add the remaining fish, ehopped to a proper size, with the tails of the eraw fish, and spawn, if any.

Sheep's head Soup.

Skin and split the head, then take the brains out, and soak it in water all night; put five quarts of water to it (after having taken it out of the water in which it was soaked)

and boil till the scum rises to the top, which must be taken off; then add an onion, carrot, and turnip, and let it simmer for three hours, or till the meat is quite tender. Then take out the head, and thicken the broth with a little oatmeal, pearl barley, or rice flour, boiling it about ten minutes.

Beef Soup. Beef one seer, rice a quarter of a pound, potatoes, turnips, and onions, sliced, of each three; add pepper and salt. Boil in eight pints of water until the scum rises, which must be taken off; then simmer until it is reduced to six pints.

Force-meat or Farces Are essentially necessary to some soups and most made dishes. The chief art in compounding them consists in due proportions of the materials employed, and the care taken to make them well, so that no particular flavour preponderates; much depends upon the savouriness of the dish to which a zest is to be added: some only requiring a delicate farce, others a full and high seasoned. As Kitchener observes, "that which would be used for turkey would be insipid with turtle," therefore, the great necessity of attending to the proper seasoning proportions and consistency.

When the force-meat is made of fowl, there is one-third fowl, one-third panada, and one-third of marrow, kidney fat, veal udder or butter. This is the French method, but whatever kind of fat is used the proportion is a third, the seasoning should be the same as that used in the dish, with the addition of a little cayenne and mixed truffle or savory powder to raise it. When the proportions are made, they are all to be put in a mortar with the minced sweet herbs that have been cooked in butter, white with spices, and pounded together with a raw egg beat up and dropped in with a little water by degrees, until the whole forms a fine paste. Test it by rolling a

little bit in flour, and poach it in boiling water or the fryingpan; if it is too stiff, put a little more water into the mortar, and beat it again, and if too soft, add another egg, or more. The balls must never be made larger than a common marble, and should be either fried or boiled according to the sauce in which they are served; previous to frying or dressing, roll them in a little fine flour.

White meats with ham, tongue, &c. are generally used for fowl, veal, rabbits, and sometimes for fish; the proportions never vary, being always by thirds.

If two meats are used, such as fowl and tongue, these together only make one-third of the farce. Fish, fruit or vegetables, the same. The balls when made, may be kept in clarified dripping or butter, and warmed when required.

To prepare force-meat, take your meat, clean it from all sinews, cut it in slices, pound it in a mortar, and make into a ball; then take a calf's udder and boil it; when it is done, clean it nicely, cut it also into slices, pound it in a mortar until it can be rubbed through a sieve. All that passes through must be made into a ball of the same size as the meat; then make the panada as follows—soak crumbs of bread well in milk, then drain off all the latter, and put them into a stewpan with a little white broth; then take a little butter, a small slice of ham, some parsley, a clove, a few shallots, a little mace and some mushrooms; put these in a stewpan, and fry them gently on the fire. When done, moisten with a spoonful of broth, let it boil gently for some time, and drain the gravy over the panada through a sieve, then place the panada on the fire, and reduce it, stirring it carefully. When dry, put in a small piece of butter, and let it dry further, adding the yolks of two eggs; let it cool on a clean plate and use as wanted, in the same proportions as the two other articles.

Crumbs of bread soaked in milk, and strained, may

be used instead of panada, and fat or butter for the calves' udder.

For Turtle, Mock Turtle, &c. Pound some veal in a marble mortar, rub it through a sieve with as much of the udder as you have veal, or about a third the quantity of butter. Put some bread crumbs into a stewpan, moisten them with milk, add a little chopped parsley and shallot; rub them well together in a mortar, till they form a smooth paste. Put it through a sieve, and when cold, pound and mix all together with the yolks of three eggs boiled hard; season it with salt, pepper, and curry powder, or cayenne; add to it the yolks of two raw eggs, rub it well together, and make small balls. Ten minutes before the soup is ready put them in.

Stuffing for Hare. Take the liver, two ounces of beef suet chopped fine, some parsley, a little thyme or the peal of a ripe lime cut very thin and small, pepper, salt and grated nutmeg, two table-spoonsful of crumbs of bread, a little milk, the white and yolk of an egg well beaten; mix the whole together and take care that it is of a proper consistency; it must not be too thin; put it into the hare and sew it up; a shallot rubbed down smooth, or half a clove of garlic, will improve the flavour.

Fish force-meat. Take two ounces of lobster, prawns, shrimps, oysters, or of any fish, clean and chop it up, put it into a mortar with two table-spoonsful of fresh butter, some bread crumbs soaked in milk, the yolks of two eggs boiled hard, one anchovy, some grated lemon peel, and parsley chopped fine; season with pepper, salt and allspice, and bind the whole with the white and yolk of an egg or more, if necessary.

Stuffing for Veal, Turkey, Fowl, &c. Take four table-spoonsful of clean picked marrow or beef suet, the same quantity of bread crumbs, a tea-spoonful of chopped parsley, thyme, a small white onion, half a nutmeg, grated lemon peel, pepper, salt, and the yolks of two eggs; mix it well in a mortar; when ready secure it in the veal or poultry, either with a skewer, or sew it in with thread.

If made into balls or sausages, roll them into a proper shape, dust them with flour and fry them of a nice brown; they are an excellent garnish in this way for roast poultry, cutlets, &c.

These may also be used with white sauce, but then the balls must be boiled; put them into boiling water, and a few minutes will do them.

Another for Veal. Take two or three ounces of beef suet and the same quantity of crumbs of bread that has been moistened in milk; chop the suet very fine together with parsley marjoram or thyme, grated lemon peel, ground mace pepper and salt; pound these well in a mortar and add a little butter, uniting the whole with the yolk of eggs. A shallot may be added.

Obs.—Ham, tongue, grated or potted, may be added to this farce, to render it more savory.

Stuffing for boiled Turkey. Prepare the farce the same as for roast turkey. Clean a dozen or more of oysters free from beard and add to the stuffing; fill the bird with this and sew it up nicely. It may be served with oyster sauce, parsley and butter or plain melted butter; sometimes roast turkey and capons are stuffed with pork sausage meat.

Goose or Duck stuffing. Chop very fine about two ounces of onions, of green sage leaves about an ounce

(both unboiled), four ounces of bread crumbs, the yolk and white of an egg, and a little pepper and salt.

Egg Balls. Boil four eggs for ten minutes, and put them into cold water; when they are quite cold, put the yolks into a mortar with the yolk of a raw egg, a tea-spoonful of flour, the same of chopped parsley, a spoonful of salt, and a little black pepper, or cayenne; rub them well together, roll them into small balls (as they swell in boiling); boil them a couple of minutes.

Materials used for Force-meat, Stuffing, &c.

Spirits of

Common thyme.	Lemon thyme.	Orange thyme.	Sweet marjoram.
Summer and Winter Savory.	Sage.	Tarragon.	Chervil.
Burnet.	Basil.	Bay-leaf.	

Fresh and Green, or in dried Powder.

Truffles and Morells.	Allspice.	Dressed tongue.	Capers and Pickles.
		Ham.	
Mushroom powder.	Nutmegs.	Bacon.	(Minced, or powdered.)
Garlic.	Mace.	Shrimps.	Zest.
Soup herb powder.	Cloves.	Oysters.	
Leeks.	Curry powder.	Lobsters.	
Lemon peel.	Cinnamon.	Crabs.	
Onions.	Cayenne.	Prawns.	
Eshallot.	Ginger.	Anchovy.	
Savory powder.*	Black or White pepper.		

Substances.

Flour.	Boiled onion.	Mutton.	Parboiled sweet bread.
Crumbs of bread.	Parsley.	Beef.	
Mashed potatoes.	Spinach.	Veal suet or Marrow.	Veal minced and pounded, Potted meats, &c.
Yolks of hard Eggs.		Calf's udder or brains.	

* Savory powder, dried parsley, winter savory, sweet marjoram, lemon thyme, of each two ounces: lemon peel cut very thin and dried, and sweet basil, an ounce of each; pound the whole and pass through a sieve, and keep in a bottle closely stopped.

Liquids.

You have meat gravy, lemon juice, syrup of lemons, essence of anchovy, the various vegetables, essence of mushrooms, catsup, the whites and yolks of eggs, wines, and the essence of spices.

To dry Sweet Herbs.

In the highest state of perfection, they should be cut just before flowering, as they have then the finest flavour and perfume. Take care they are gathered dry, and cleaned well from dirt and dust. Cut off the roots, separate the bunches into smaller ones, and dry them in a warm place in the shade or before a common fire; the sooner they are dried by these means their flavour will be best preserved rather than by drying them in the heat of the sun, which deprives them of their colour, the retaining which is the best test afforded of their being properly preserved; after which put them in bags and lay them in a dry place. But the best way to preserve the flavour of aromatic herbs, is to pick off leaves as soon as they are dried, and to pound them and sift through a fine sieve; keeping them in well closed stopper bottles with brown paper pasted round them.

BROTHS.

Veal.

Take a knuckle of veal, wash it clean, and crack the bones in two or three places; put it into a stewpan and cover with cold water; watch and stir it up well; the moment it begins to simmer, skim it carefully, then add a little more cold water to make the remaining scum rise, and skim it again: when the scum has done rising and the surface of the broth is quite clear, put in, cut and cleaned, a moderate sized carrot, a head of celery, two turnips and two onions; cover it close, set it by the side of the fire, and let it simmer very gently (so as not to waste the broth) for four or five hours, according to the quantity of meat; strain through a sieve or tammis; if to keep, put in a cool place.

Obs.—This is the foundation of all sorts of soups, brown or white, made of beef, mutton or veal.

Chicken Broth. Clean and divide the chicken into quarters, after having removed the skin and rump, add a blade of mace, a small onion sliced, and ten white pepper corns, with a quart of water. Simmer till the broth be sufficiently reduced and of a pleasant flavour, remove the fat as it rises, season with salt, a little chopped parsley may be added.

To clarify Broth. Put on the broth in a clean saucepan, beat up the white of an egg, add it to the broth and stir it with a whisk when it has boiled a few minutes, strain it through a tammis or napkin.

Broth, if carefully skimmed, will be clear enough without clarifying, which in a great degree impairs the flavour.

Pot-top Is the fat skimmings of the broth pot, and which, when fresh and clear, answer as well as butter for basting all meats, with the exception of game and poultry, but if used for common fries, &c., requires to be clarified.

Pot liquor Is that in which poultry or meat has been boiled, and may be easily converted into a plain wholesome soup with the addition of the trimmings and parings of meat, game or poultry, that you may happen to be using.

Mutton Broth for the sick. Take a pound and a half of the neck or loin of mutton, remove off the skin and fat, and put it into a saucepan, cover it with cold water a quart to a pound of meat, let it simmer very gently and skim it well, cover it up and set it over a moderate fire where it may remain

gently stewing for about an hour, then strain it off. It should be allowed to become cold, when all the fatty particles floating on the surface become hard and are easily taken off, the settlings falling to the bottom.

Mutton Broth. Take two pounds of mutton; put it in a stewpan, and cover it with cold water; when the water becomes lukewarm, pour it off, skim it well, and then put it back with four pints more water, a tea-spoonful of salt, a table-spoonful of grits or coarse flour, and an onion, set it on a slow fire, and when you have removed the scum, put in two or three peeled turnips cut in half, let it continue to simmer slowly for two hours, and strain through a clean cloth or sieve.

Obs.—You may thicken this broth with rice flour, rice, pearl barley, wheat flour, sago or arrowroot. Sprinkle a little chopped parsley into it.

Sheep's head Broth. Scald the head in hot water, and scrape off all the hair with a sharp knife; when cleared of the wool divide it like a calf's-head, then put it into the saucepan with water sufficient to cover it, a couple of onions, a little vinegar and some salt; as the scum rises, take it off.

When the water begins to boil let it after only simmer until the head is thoroughly done—set the broth to cool, remove all the fat, and strain it, then put it over the fire with an onion quartered, a carrot cut into slices, a small turnip, and a little parsley. The moment it boils sprinkle in one quarter of a pound of rice, washed and dried. Season to your taste, and let the soup stew until the rice is done—the same quantity of pearl barley may be substituted for rice; if a thick barley soup be desired, add a little arrowroot or the mashed potatoe.

CHAPTER VI.

FISH.

Fish of every kind are in the best season some time before they begin to spawn, and are not good for some time after they have done spawning.

Sea fish should be boiled in clear water, to which salt must be added in the proportion of two table-spoonsful to a gallon. To make your fish firm and to keep it of a good colour, always boil it in clear fresh water, and be careful that it is nicely cleaned and washed and no particle of blood remaining about it; then put it into the kettle with salt and water, and as soon as it boils fast, remove any scum that may appear, and slacken it, letting it boil gently so that it may be done throughout; else the outside will be done too much, whilst the inner will be raw. The time it will take to boil must depend upon the size of the fish, and the cook here must be the judge. Fish should never be kept in the water after it is once ready, but removed and kept warm by steam; this may be done by placing it in a cloth over the kettle, or else in a dry stewpan in a Bain Marie; by these means its flavour and quality can only be preserved.

The Pomplet, black and white, is the most esteemed on the western coast of India, and is not unlike a small turbot, but of a more delicate flavour. The black seems to be considered by epicures as the finest. The other fish are Toekeore (searee), Sabb or salmon fish, Robal, the seer fish, mullet, soles, and some others are very good. The Bumbalo is the favorite with the natives, and caught in immense numbers; they are dried for consumption as well

as the Pomplet, and furnish a principal article of food. Cray fish, crabs, oysters, limpet, prawns and other shell-fish are caught in great abundance. Turtle are sometimes brought to market from the adjacent islands.

In Calcutta, fish are equally plentiful at particular seasons, and are most abundant at the latter end and commencement of the year, when the following are *procurable.* Beektee, Tobeesah, or mango fish, Moonjee, or mullets, Rooe, Cutla, Mirgael, Shoil, Salleah, Baunspattah, Quoye, or carp, Mangoor, Cochea, or eels, Baleah, Pairsah, Byne, Khankeelah, Bholah, Singhee, Phankal, Chungnah, Chingree, or prawns, Kaikra, or crabs, turtle and others of inferior note.

Fish to preserve. See that your fish is perfectly fresh, clean and dry it well, then rub a little moist sugar and salt over the throat, fins and belly, hang it up in a cool place with a cloth round it. Fish also cut into strips and hung out in the sun to dry after being rubbed with sugar and salt, will keep for a length of time, provided it is not allowed to get damp. Two spoonsful of sugar, with a little salt, is sufficient for a fish of eight or ten pounds. If to be kippered, a little saltpetre is to be mixed into the sugar, and to be rubbed, finished, and hung as other kippers.

Pickle for any small fish. Take any small fish, make a good strong mixture as follows:—(Put into a stone pan or jar a layer of fish, and then one of the mixture, and so on alternately to the top.) Two pounds of salt, three ounces of bay salt, one pound of saltpetre, two ounces of prunella with a few grains of cochineal; pound all in a mortar. The fish should be nicely cleaned and wiped dry before salting; press them down hard, and cover close.

Broiled. Clean your fish well, cut it into slices, or divide it in half if necessary, dry it thoroughly in a clean cloth, rub it over with sweet

oil, or thick melted butter, and sprinkle a little salt over it; put your gridiron, over a clear fire at some distance; when it is hot wipe it clean, rub it with sweet oil or lard, lay the fish on, and when done on one side, turn it gently and broil the other; when in a hurry, dry and flour the fish and chalk the gridiron, and when there is any disposition to stick loosen them with a knife, turn them, rubbing the gridiron clean.

Batter for frying fish. Beat up two eggs in half a pint of milk; add to this six table-spoonsful of flour, and mix the whole together gradually; dip the fish in it just before putting into the frying-pan. This batter is better for being prepared an hour or two before required; when beat it up again previous to the fish being dipped into it, or dip the fish in milk, and shake it, whether whole or in slices, in a floured cloth, and put them into the frying-pan well covered with fat, pot-top is the best, giving a finer colour than oil or any of the other fats; when they are done, place them on a hot cloth or sieve to drain.

Native batter for frying fish. Clean the fish well, then take either some of the flour of gram, rice, or mussoor (dholl), mix in it some garlic, onions, green ginger and salt well pounded, also some tyre and turmeric, which apply to the fish, and fry it in ghee.

Bake. Force any sized carp or fish with high seasoned farce, brush it over with egg and butter, lay in a deep dish, and strew in sweet herbs and spices, some chopped anchovies or essence, with wine and stock. Baste it with this while baking, and when ready, take the sauce and reduce it over the fire, add tarragon or lemon vinegar, cayenne and salt, with a little sugar according to the size or quantity.

Another. After having well cleaned your fish, brush it all over, inside as well, with egg and butter; then sprinkle it with salt, pepper, and pounded allspice, and some chopped sweet herbs, such as you can procure; roll the fish nicely up in plantain leaves, and tie them round, put in a deep dish and bake.

Obs.—Murrell and Marsaier may be dressed in any of the above ways, or indeed all our fine Indian fresh water fish.

Water Souchy Is a mode of dressing fresh water fish of almost every description; indeed other fish, such as soles, flounders, pomfret, &c. may be similarly dressed. They must be fresh, cleaned, and trimmed. Put them whole in a stewpan and cover with water if small, if large they must be cut in pieces; boil all the parings, add parsley leaves and roots cut into shreds, season with pepper and salt, skim it carefully when it boils; take care the fish is not overdone; nothing else is to be put into it, as its excellence rests in its simple cookery. Send it up in a deep dish or tureen with its gravy, which should be rich and clear, and serve with brown bread and butter.

Carp. This fish is generally procurable in the large rivers, mostly all the year round, which they leave at the commencement of the rains to spawn, and are found in the gravelly beds of the tributary streams, of a very large size.

To boil. Scale and clean your carp, reserving the liver and roe; take half a pint of vinegar or more, according to the size of your fish, add as much water as will cover it, a little horse-raddish root (the Mooringa), an onion or two cut into slices, a little salt, and some thyme, marjoram or other sweet herbs; boil the fish in this liquor, and make a sauce as follows:—Strain some of the liquor the fish has been boiled in, and put to it the liver minced, a pint of port wine or claret, two or

three heads of shallots chopped, or young green onions, a table-spoonful of anchovy sauce, or else two anchovies pounded, some salt, black pepper, and cayenne, and a table-spoonful of soy. Boil and strain it, thicken it with butter rolled in flour, and pour over the carp hot. Garnish it with the roe fried, cut lemon and parsley.

Obs.—Carp are not so fine flavoured when full of roe, they are then considered out of condition.

Carp Roes. Put your roes into fresh water for half an hour, change the water, and let them be placed on the side of the fire to whiten, then put them into another saucepan with boiling water and a little salt, let them boil and take them off the fire. Have in another pan, four or more spoonsful of well seasoned stock. Put in the roes, let them simmer up once or twice, skim, thicken with a little flour, and squeeze a little lime juice over them. Serve hot.

To Stew. When the fish has been properly cleaned and washed, lay it in a stewpan with half a pint of port or claret, and a quart of good gravy, a large sliced onion, some dozen or so of whole black pepper, the same of allspice, and a few cloves, or a bit of mace; cover the fish kettle close, and let it stew gently for twenty minutes, or according to the size of the fish. Remove the fish and put it on a hot dish, strain the liquor and thicken it with flour, and season it with pepper and salt, anchovy sauce, mushroom catsup and a little chilli vinegar; give this a boil up and pour it over the fish. If there be more sauce than the dish will hold, send the rest up separately.

Eels. There are of this kind of fish, two descriptions; a long pointed-nose eel, and a round-mouthed one. The latter is esteemed most by the natives, and sometimes is so fat as to be disagreeable and rancid; the others are never so.

To Fry. Clean them well, cut them into pieces of three or four inches long, and then score across in two or three places. Season with pepper and salt, and dust them with flour, or dip them into an egg nicely beaten up, and sprinkle them with finely grated egg crumbs; fry them in fresh lard, dripping or ghee, and let them dry before the fire, dress the roe in the same way.

Broil. After they are cleaned and prepared, score and dip them into melted butter; sprinkle over them finely minced parsley mixed with pepper and salt and crumbs of bread; curl and broil them.

Boil. Clean them well, skin, wash, and cut off their heads, curl and put them in boiling salt and water with a little vinegar, garnish with parsley-sauce, parsley and butter.

Spitch cock. Prepare them as for frying, adding chopped parsley with the egg and crumbs, broil them over a clear fire, or fry them. The sauce is melted butter and parsley, or catsup in melted butter.

To Stew. Clean and skin the eels, wipe them dry, and cut into pieces about four inches long; take two onions, a bunch of parsley and some thyme, a little mace, pepper, and a pint of gravy and two glasses of port wine, and the same of vinegar; let all boil together for ten minutes; take out the eels, reduce the sauce a little, strain and thicken with a little flour mixed in water; add two spoonsful of mushroom catsup and one of essence of anchovies; put in the eels and stew gently till tender.

Obs.—Eels may be roasted with a common stuffing if large.

Eel pie. Take your eels, skin, wash and trim off the skin; cut them into pieces three inches long, and season well with pepper and salt (leave out the heads and tails). Add a little clear broth and

cover it with paste; rub the paste over with a paste brush or feather dipped in the yolk of an egg, bake it, and when done, make a hole in the centre and pour in through a funnel the following sauce:—The trimmings boiled in half a pint of white stock, seasoned with pepper, salt and lemon juice, thickened with a little butter rolled in flour; strain, and add it boiling hot.

Cod fish to boil. After it has been perfectly cleaned, tie it up and dry with a cloth, put a good proportion of salt in the water, and when it boils, remove the scum, put in the fish and keep it boiling very fast for twenty or thirty minutes. Serve with the roe cut in slices and fried; garnish with parsley and horse-raddish sauce, melted butter, oyster, or anchovy and butter. Mustard is used by some persons.

To stew in slices. Cut the fish either in fillets or slices; fry them either white or brown, and add equal quantities of rich stock and white or red wine, a large spoonful of butter rubbed in flour, some spices, sweet herbs, and salt; lay in the fish, and let it stew very slowly. When there is just time to cook some oysters, put them in with their juice. If brown, add a little catsup; if white a little lemon—garnish with parsley, the roe, liver, lemon or pickled cucumber.

Obs.—Or as stewed carp, they may be dressed.

To crimp cod. Cut a fresh cod into slices or steaks, lay them for three hours in salt and water, adding a glass of vinegar; when they may be boiled, fried, or broiled.

Obs.—Any other large fish may be done in the same way.

Cod sounds. Wash them well several times; pull off all the black and dirty skin; blanch or soak them in warm water till cold, then boil in milk and water, and serve on a napkin with egg sauce.

Roasted or baked. Prepare as for boiling; only, they must not be quite done. When cold, make a force meat of bread crumbs, butter, salt, nutmeg, white pepper, and some chopped oysters; and beat up the yolks of two eggs to bind it. Lay over the sounds, roll them up, and fasten with a small skewer; baste them with melted butter, and roll them in finely grated bread crumbs with pepper and salt; roast them in a Dutch oven or bake them; turn and baste them with melted butter, and strew over them bread crumbs as before. When done, and of a nice brown, serve them with oyster sauce in a dish.

Broiled. After boiling them as above, drain and dust them with flour, rub them over with butter, season with white pepper and salt, and broil them. Serve with the following sauce put over them: a table-spoonful of catsup, half a one of soy and a little red pepper into melted butter; heat and pour over them.

Crabs. On the Western Coast they are only of a middling size, and not much esteemed: inland, they are miserably small, and seldom worth the dressing for table.

To boil Crabs or Lobsters. Wash them well, tie their claws, and put them on in boiling water and salt. Boil for twenty minutes or half an hour, according to their size: rub them over with a little ghee or butter, and lay them upon their claws till they become cold.

Dressed Crabs. After the crabs are boiled, break the claws, pick out all the meat from them and the breast, taking the roe along with a little of the inside. Keep the shells whole, mince up the meat, season it with grated nutmeg, pepper, salt, and wine; mix in some bread crumbs and butter, according

to the size of the crab; put it in a saucepan to heat, stirring it all the time. When thoroughly heated, fill the shell, but see that they have been washed clean; put a little puff paste round the edges. Brown them in an oven.

To butter Crabs, Lobsters or Cray fish. Pick all the meat from the bodies and claws, mince it small, and put it into a saucepan with two or three table-spoonsful of white wine, one of lemon pickle, and three or four of rich gravy, a little butter, salt, pepper and grated nutmeg, thicken with the yolks of two eggs beat up, and when quite hot, put into the shells. Garnish with an edging of bread.

Cutlets of Crabs, or Lobsters. Take out all the meat of either a large crab or lobster, mince it and add to it two ounces of butter which has been browned with two spoonsful of flour, and seasoned with a little pepper, salt and cayenne. Add about half a pint of strong stock, stir it over the fire until quite hot; put it in separate table-spoonsful on a large dish; when cold, make them into the shape of cutlets, brush over them the beaten yolk of eggs, dip them into grated crumbs, and fry them of a light brown colour in clarified ghee or beef dripping, place them on a dish with a little fried parsley in the centre.

Salt-fish pie. The thickest part must be chosen and put in cold water to soak the night before wanted; then boil it well, take it up, take away the bones and skin, and if it is good fish, it will be in fine layers; set it on a fish drainer to get cold. In the meantime, boil four eggs hard, peel, and slice them very thin, the same quantity of onion sliced, then line the bottom of a pie dish with force-meat or a layer of potatoes sliced thin; then a layer of onions, then of fish, and of eggs, and so on till the dish is full; season each layer with a little pepper; then mix a tea-spoonful of made

mustard, the same of essence of anchovy, a little mushroom catsup in a gill of water; put it in the dish; then put on the top an ounce of fresh butter, cover it with puff paste and bake it one hour. All fish for making pies should be dressed first; this is the most economical way, as what is boiled one day will make excellent pies or patties the next; if you intend it for pies, take the skin off and the bones out, lay your fish in layers, and season each layer with equal quantities of pepper, allspice, mace, and salt, till the dish is full.

Cod sounds for a pie should be soaked at least twenty-four hours, then well washed and put on a cloth to dry; put in a stewpan two ounces of fresh butter, four ounces of sliced onions, fry them of a nice brown, then put in a small table-spoonful of flour, and add half a pint of boiling water. When smooth, put in the cod sounds, and season them with a little pepper, a glass of white wine, a tea-spoonful of essence of anchovy, and the juice of half a lemon; stir it well together, put it in a pie-dish, cover it with paste and bake it one hour.

Obs.—Cod sounds are seldom brought to India unless by order; they are packed salted in small kegs, and keep very well. They cost in England from seven to ten shillings the keg. The sounds require washing and soaking previous to being boiled or dressed, and served with egg sauce over them.

Lobster or Cray fish salad.

Boil four eggs hard; when quite cold, carefully open and take out the yolk; mash them with a fork; then add two tea-spoonsful of mustard, and the same quantity of salt, some white pepper, and a little red; mix these well together; then add four dessert spoonsful of vinegar, and one of lemon pickle; to this mixture when quite smooth, add the spawn of the fish and half a pint of cream. Cut the meat (of the boiled fish) into bits, and stir it in the sauce with a white onion nicely minced. Cut your

lettuce with any other salading and place upon the lobster, and garnish with the whites of the egg sliced.

Murrell baked. Make a stuffing of bread crumbs, suet, parsley, lime or orange peel and egg; fill the inside of the fish; dredge it well with flour; and place it in a deep dish. Pour in at the side a tea-cup of rich gravy with a table-spoonful of vinegar, a lump of fresh butter, some pepper and salt; put the whole into a tolerable brisk oven, and baste the fish with some of the gravy while baking, or roast it in a degchee.

Obs.—The fish may be tied up in a plantain leaf and baked, being smeared over with butter previous to dredging it with flour.

Salmon Is brought to India from Europe and America, hermetically sealed, pickled, and salted. The fresh salmon in canisters may be eaten either cold or hot. After opening the canister in which the salmon remains, if you intend serving it hot, pour off all the gravy and save it for sauce; put the canisters into a saucepan of water and let it boil. When the salmon is warm, turn it carefully out on a napkin and serve. Prepare the sauce by adding a little milk and a roll of butter, with a sufficiency of arrowroot or flour; to thicken, anchovy sauce may be added, but it is better left for persons to help themselves. Cold salmon merely requires to be turned out of the canister, and served garnished either with fennel or sprigs of parsley. Hot salmon when either whole or in large pieces, is usually served with lobster or shrimp sauce, and cucumber sliced raw and dressed with pepper, salt, vinegar, and oil.

Salmon boiled. Put on a fish kettle with fresh water enough to well cover the salmon you are going to dress, or the salmon will neither look nor taste well (boil the liver in a separate saucepan); when the water boils, put in a handful of salt, take off the scum as soon as it rises; have the fish well washed, put

it in, and if it is thick, let it boil very gently about a quarter of an hour to a pound of salmon.

Obs.—The same with all other large fish.

Fresh Salmon broiled. Clean the salmon well, and cut it into slices about an inch and a half thick, dry it thoroughly in a clean cloth, rub it over with sweet oil or thick melted butter, and sprinkle a little salt over it. Put your gridiron over a clear fire at some distance; when it is hot, wipe it clean, rub it with sweet oil or lard, lay the salmon on, and when it is done on one side, turn it gently and broil the other.

Sardines Are found in great abundance all along the Malabar Coast. They are taken in casting nets. The Portuguese at Goa preserve them by drying; they are also fried like other small fish, in ghee, butter, oil, or crumbs of bread mixed with the yolk of an egg. The sardines in canisters imported from France are preserved both in butter and oil: the former is generally preferred, as the latter acquires soon after opening a rancid flavour, before eating they require washing in warm water; or may be fried in plantain leaves, or dressed in a light batter and served hot.

Potted Prawns. Let the fish be quite freshly boiled, shell them quickly, and just before they are put into the mortar chop them a little with a very sharp knife, pound them perfectly with a small quantity of fresh butter, mace, and chillies.

Prawns to dress. Boil them in plenty of water, add salt in the proportion of a tea-spoonful to a quart, put them in when it is boiling, clear off all the scum quick as it rises, and they will be done in from six to eight minutes; turn them into a colander or sieve and drain them well; spread them on a dish to cool, and keep in a cool place until they are served.

Shrimps to boil. This is a simple process. It is not generally known to housewives, being usually performed before the articles are offered for sale. Perpare a saucepan of water, and let it boil briskly; throw in a couple of handsful of salt and stir it, and after removing the scum, throw in the prawns or shrimps; they will be speedily done enough and float to the surface; take them up and empty the whole into a colander; as soon as the water is drained off wrap them in a dry cloth, throwing amongst them a good sprinkling of salt whilst hot; cover them up and allow them to remain until cold.

Shrimps to pot. When boiled, take them out of their shells, and season them with salt, white pepper, and a very little mace and cloves; press them into a pot; lay a little butter over them, and bake in a slow oven for ten minutes; when cold cover with clarified butter.

Vol-au-Vent. For making these use Brioche or puff paste, roll it half an inch in thickness, and cut the vol-au-vent either according to the shape of your dish, or with a fluted cutter about two inches in diameter; have ready a baking sheet, sprinkle it over with water, and put your vol-au-vents on it, egg them over with a paste brush, cut the tops round with the point of a knife, or cutter, dipped in hot water, making a ring upon the top of each but not deep; then bake them in a hot oven, which will take from fifteen to twenty minutes, take them out and remove the top carefully (without breaking), as also the soft inside, leaving them quite empty, when they are ready for use.

Obs.—These may be filled with preparations of fish, roes, oysters, lobsters, game, &c., but if made for sweet dishes, they must be glazed with pounded sugar, in which you may place cream, marmalade, plums, &c.

Oyster Patties. Roll out puff paste a quarter of an inch thick, cut it into squares with a knife, sheet eight or ten patty pans, put upon each a bit of bread the size of half a walnut, roll out another layer of paste of the same thickness, cut it as above, wet the edge of the bottom paste and put on the top; pare them round to the pan, and notch them about a dozen times with the back of the knife; rub them lightly with yolk of an egg; bake them in a hot oven about a quarter of an hour. When done, take the thin slice off the top; then with a small knife or spoon, take out the bread and the inside paste, leaving the outside quite entire. Then parboil two dozens of large oysters, strain them from their liquor, wash, beard, and cut them into four, put them into a stew-pan with an ounce of butter rolled in flour, two table-spoonsful of good cream, a little grated lemon peel, the oyster liquor, free from sediment, reduced by boiling to one half, some cayenne pepper, salt, and a tea-spoonful of lemon juice, stir it over a fire five minutes and fill the patties.

Obs.—Hermetically sealed oysters may here be used, first seasoning the gravy with nutmeg, pepper and salt, and thickening it with a little butter rolled in flour or arrowroot.

Oysters to scollop. Allow a dozen for each shell, and more if very small; wash them in their own liquor; cook them with small button or minced mushrooms, parsley, shallot, and some whole pepper; brown and dust in a little flour; add the liquor of the oysters and stock, and reduce them to a sauce. Take it off the fire; put in the oysters; to these add the juice of a lemon, fill the shells, cover with crumbs and butter, put them into the oven till of a fine colour, dish and serve. They may be served in their own shells and broiled; or for broiling branch them in their own liquor; do not let them boil, pour it off and add a bit of but-

ter, pepper, minced parsley, and shallots; fill the shells as above, and broil them.

Another. Stew the oysters slowly in their own liquor for two or three minutes, take them out with a spoon, beard them, and skim the liquor; put a bit of butter into a stewpan; when it is melted, add as much fine bread-crumbs as will dry it up; then put to it the oyster liquor, and give it a boil up. Put the oysters into scollop shells that you have buttered and stewed with bread-crumbs; then a layer of oysters, then of bread-crumbs, and then some more oysters; moisten it with the oyster liquor, cover them with bread-crumbs, put little bits of butter on the top of each, and brown them in an oven.

Obs.—Essence of anchovy, catsup, cayenne, grated lemon peel, mace and other spices, &c. are added by those who prefer piquance to the genuine flavour of the oyster.

Oyster Cutlets. Clean and beard the oysters, dip them in butter or a beaten egg. Crumb them over, and fry to a nice brown colour either in ghee or beef dripping.

Petits Vol-au-Vents aux Huîtres. Prepare your vol-au-vents. Put a ladle of white sauce into a stewpan with a little less in quantity of the liquor from the oysters, a tea-spoonful of the essence of anchovies, a small blade of mace, two or three pepper corns, and boil the whole down till thick, have ready two dozen moderately sized oysters, blanched and bearded, if large divide them into four; remove the mace and pepper corns, throw in the oysters with a little salt, sugar and lime juice, make it just warm over the fire, for if allowed to boil the sauce will be thin and the oysters hard, fill the vol-au-vents and serve on a napkin.

Rissoles aux Huîtres. Prepare some puff paste, roll it out several times as thin as a wine glass, and cut it out with a tin cutter about four fingers in diameter, lay about a tea-spoonful of the following preparation on each piece, wet the edges round and turn one edge over on the other, close it well, then egg and bread-crumb them, and fry in plenty of ghee or lard for about five minutes.

Take two dozen oysters (save the liquor) and divide them into four. Put a dessert-spoonful of chopped onions into a stewpan with the same quantity of butter over the fire, fry them, but do not let them brown, then add a tea-spoonful of flour with three table-spoonsful of oyster liquor and eight of white sauce, boil it until thickish, season with a little cayenne, salt and nutmeg, stirring it the whole time, then add the oysters with the beaten yolk of three eggs, and keep stirring until the eggs have set, when immediately turn the whole into a dish to cool.

Aiguillettes aux Huîtres. Make the same preparation of oysters as for rissoles aux huîtres, only thickening the sauce with an extra egg. Form them into thin croquettes, roll them in egg aud bread-crumbs, place them on small skewers, egg and bread-crumb them again, fry them in hot ghee, and serve with crisp fried parsley.

Petits pâtés of sorts. Roll out some puff paste about one quarter of an inch thick, cut out as many pieces as you please with a fluted cutter or a thin claret glass, mix the remainder of the paste and roll it out half as thick as the former, and cut out the same number; rub a baking sheet over with a brush dipped in water and lay the pieces separately upon it, then lay some force-meat in the centre, which may be seasoned with curry powder, or fowl, game, fish, lobster, or oysters, as you may choose, then cover them over with the pieces of paste first cut, press the edges evenly round, and mark

them with the edge of a knife or small spoon. Brush the tops only over lightly with a little yolk of egg, put them into a hot oven and bake for twenty minutes.

Petites Bouchées

Are made in the same way as the petits vol-au-vents, but the paste must be rolled out only half the thickness, and the cutter should be fluted, but not larger than a company's rupee; they require the oven a little hotter than the vol-au-vents.

Obs.—They may be filled as the last.

Petites Bouchées à la purée de Volaille.

Take half a pound of the flesh of any description of poultry, cut it into small pieces and pound it well in a mortar, with a small quantity of lean ham, only sufficient to flavour it, put about half a tea-spoonful of finely chopped onion, or one of eschalots, into a stewpan with half an ounce of butter, shake it over the fire and stir it well, then thicken it with a little flour or arrowroot, then add the pounded meat previously mixed with four table-spoonsful of white sauce and half a pint of rich stock, boil the whole well, seasoning it with white pepper, salt and sugar, pass it through a tammis by rubbing it with a spoon, then put it into another stewpan, and warm it with a spoonful or two of liaison, fill the bouchées, and serve hot on a napkin.

Petites Bouchées de Gibier.

Make some good rich sauce with any game, put about half a pint into a stewpan, then cut up into small squares the flesh from the breast of florican, partridge, or rock pigeon, that have been dressed, sprinkle it slightly with arrowroot, throw it into the sauce but do not let it boil, season with a little sugar and salt, fill the bouchées and serve.

Petites Bouchées á la puréer de Gibier. These are prepared precisely as for the petites bouchée á la purée de volaille, only using the flesh of game and game sauce instead of poultry and white sauce.

Fried. The largest and finest oysters are to be chosen for this purpose; simmer them in their own liquor for a couple of minutes; take them out, and lay them on a cloth to drain; beard them, and then flour, egg, and bread-crumb them; put them into boiling fat, and fry them a delicate brown.

Oyster Powder. When the oysters are prepared by simmering in their own liquor, cut them across in thin slices; dry them crisp that they may be reduced to fine powder, or pack and use them for sauces, as truffles, or morrels.

Another. Oysters three dozens, salt three quarters of an ounce, pound, press through a hair sieve, add dried wheat flour sufficient quantity to make a paste about seven and a half ounces, roll out to the thickness of half a crown, dry, pound, sift, put into bottles and seal the corks. Three drachms will make half a pint of sauce.

Oysters to pickle. Take any quantity, and simmer them slowly ten minutes in their liquor with mace, whole pepper, and salt; take up the oysters and put them into wide mouthed bottles; add an equal quantity of vinegar to the liquor; boil it in an iron or earthen vessel; pour it over the oysters, adding a dozen grains of allspice to each bottle; put in a little pounded sugar with a table-spoonful of brandy when they cool to each bottle; cork them tightly and cover with dammer. Have your bottles and every thing in readiness for putting them up before they are prepared, as half an hour or less exposure to the air will make them keep a month more or less.

Obs.—If you find you have not liquor sufficient to cover the oysters, add equal parts of vinegar and water, in which a few oysters have been rubbed up.

Turtle to dress. In the last edition of Domestic Cookery, under the title of "Turtle at Sea," Miss Roberts has described the manner in which it is dressed on board East Indiamen as follows:—"The true flavour of the turtle is best preserved without mixture of other meat; any addition being quite unnecessary, excepting for the purpose of making the turtle go further. Kill and divide the turtle in the usual manner, selecting the coarser portions; stew them down into soup with a bunch of seasoning herbs, onions, pepper, and salt. If there should be any eggs in the turtle, let them stew in the soup for four hours; strain and thicken the soup, and serve it up with the entrails cut into small pieces, a proportion of the finer parts, and also of the green fat, all cut into small pieces. The juice of half a lemon, and two glasses of madeira, merely warmed up in the soup, are the proportion for three pints. The coarse part and entrails will take six hours' stewing to make the soup; the fine parts two hours, and the green fat one. The callapee is made of the fine parts cut small, stewed or baked, and served up with a portion of the soup reduced to a very thick gravy with small eggs, force meat balls, and slices of lemon."

CHAPTER VII.

BOILING, ROASTING, BROILING, Etc.

Boiling. This process, generally considered so simple, is very seldom performed to perfection even by those cooks who are considered tolerably proficient in their art, and often from carelessness and want of attention to a few common rules. The native cook considers that when he has put the meet into the pot deluged in water, on as strong a fire as he can make up, that the principal business is accomplished, and all that remains is to remove the meat at the time it is supposed to be sufficiently dressed, and in this consists the whole mystery of boiling. The few following rules, if carefully attended to (and which may easily be explained to a native), would soon render it a simple process.

Put your meat in cold water and heat it gradually until it boils, when a scum will rise which must carefully be removed; for if it is allowed to fall on the meat, it gives a dirty appearance. The quantity of water is to be proportioned to the meat: about one quart to a pound of the latter.

The meat must always be covered during the process, and the water kept at a gentle simmer; the scum from time to time being removed until it ceases to rise, when the meat will be perfectly clean, and have a delicate appearance.

The time allowed for boiling is generally fifteen minutes to the pound of meat from the water first coming to the boil, and beyond this point it should never be allowed to pass so as to degenerate into steam; for the slower the

meat boils, the more tender it will be, whereas if kept boiling fast, it makes it tough and hard.

Never allow the meat or poultry to remain in the water after it is sufficiently done, as it loses its flavour.

The cover of the saucepan must fit close to prevent the steam evaporating, and smoke from insinuating itself under the lid and flavouring the meat.

The liquor in which meat or poultry has been thus carefully boiled, may easily be converted into soup. (See directions respecting soup, last para.)

Pork, veal, and all young meat must be thoroughly dressed; beef and mutton is usually preferred a little underdone, but is not so wholesome as meat well dressed and retaining all its juices.

In boiling vegetables the native cooks are very careless, serving them up in a half raw state, or else overdressed, from their inattention to any regular rule; and vegetables that have been raised at great cost and care are continually put on table so soddened and overdressed that they are not fit to be eaten. To prevent this, never allow the cook to have them much beyond the time necessary for dressing, otherwise to save themselves trouble, they commence getting them ready the first thing in the day, and then let them remain soaking in the water to be warmed up just when wanted; of course their flavour, goodness, and colour being entirely destroyed. Greens are an exception to slow boiling; they require to be dressed very quickly over a brisk fire with a large quantity of water, and carefully skimmed. The time for greens, green peas, cauliflower, and Jerusalem artichokes, is twenty minutes; broad beans and artichokes, half an hour; turnips and brocoli fifteen minutes; beet root and carrots according to the size. The best way to judge if these are sufficiently done, is to try them with a fork.

In the simple boiling of meat as in stew, ragouts, fricassees, and the variety of dishes derived from them, the fire must be so kept under, that the contents of the boiler or

stewpan shall but gently simmer, and never boil up, otherwise the meat will be hard and tasteless.

A very little fuel will be found adequate to the general purposes of good cookery. The great art of preparing food in a stewpan is principally in the first browning of the meat; if a brown sauce is to be made, and the subsequent application of the smallest quantity of fire, to keep up a very gentle simmering of the liquid ingredients.

Receipts in Cookery, however closely followed, will never be successful unless the greatest attention be paid to the cleanliness of every culinary vessel used.

Roasting Is only to be learned by practice; its perfection lies in the joint being thoroughly dressed, the juices all retained and fragrant, the outside of a uniform brown colour, and the fat not melted away. The spit must be clean, and the less appearance of its having passed through the joint, the better and nicer it will look when served. Previous to putting it on the spit, see that it is carefully jointed, and the bones divided in a neck or loin, so that the carver may be able to help either without trouble. The cooks and butchers are very careless in this matter; breaking and smashing the bones instead of dividing the joints clearly with a knife or saw; skewers and strings are very necessary here to enable the joint to be properly fixed on the spit as well as to keep it evenly balanced whilst turning. The fire must be so prepared as to act equally on all parts of the joint, and proper attention paid to the basting; the gravy carefully collected as it drips into a pan beneath, and should any ashes fall in it, they must be immediately removed, as the meat may otherwise become tainted with the smoke arising from the fat falling on the live cinders, and the dripping discoloured.

Do not put the meat too near the fire at first, lest it become scorched and the outside hard, giving the meat a disagreeable taste. This is most likely to be the case where

the meat is dressed over an imperfect fire with green wood, and in the open air; a consequence not to be avoided at times by a sojourner in the East. The fire must, of course, be proportioned to the size of the joint: a larger one requiring a stronger fire than a lesser, but still both should be dressed by a clear heat, arising from glowing charcoal.

The time meat takes for roasting is similar to that of boiling, though much depends on the state of the fire, the nearness of the meat to it, the size of the joint, and the attention paid to its basting; which, whilst it keeps the meat moist, at the same time renders the action of the fire more powerful upon it. When the steam rises from the meat, it shows that it is perfectly warmed through, when it draws towards the fire, it is sufficiently done. If you wish to froth it, baste it with butter or dripping, and dredge it very lightly with flour; be careful not to use too much, or it may be sprinkled over with bread-crumbs, sweet herbs dried and powdered, with various other ingredients.

Frying

Is very little understood by native cooks; but it only requires a few directions, given in a clear and distinct manner, to have the process far better conducted than is usually the case, and may be easily explained through the head servant or to the cook himself. The secret consists, as follows, in the pan being perfectly clean, and free from all taint; to insure this, fry a little fat or ghee in it and then wipe it out clean; next, have the fire clear and bright, see that the butter, ghee, oil or fat is perfectly fresh and sweet; the least impurity in either is sufficient to destroy the flavour, and salt prevents its becoming brown. If either of these substances become burnt, a dirty appearance is given to the article fried. Suet that has been clarified, is an excellent article to be used, but, whatever it is, if dripping, oil, ghee, or butter, it must be perfectly hot before the article to be fried is put into it; without this precaution, fish, potatoes, &c., can never be crisp or brown, as it de-

pends upon the degree of heat at which this is first put into the pan.

Cutlets that are dressed in bread-crumbs, should always be put on a sieve or other apparatus so as to drain off all the fat, and served crisp and dry, the sauce added after. The top of a small bamboo basket will answer for a sieve here. The fat, oil, ghee, or butter, in which plain articles have been fried, may be set aside and used again for the same purpose.

Broiling. The gridiron should be as clean as polish can make it, then rub it over with a little suet, to prevent the meat from being marked. Have ready a clear and brisk fire free from smoke, or it is impossible to give an inviting appearance to the grill; place the gridiron upon it, and heat it sufficiently, but not so as to burn the meat; when it is placed upon it, let it broil gradually, and remove the moment it is done. The gril should always be served as hot as possible.

Gridirons are sometimes made double, in which the chop or steak is confined and turned on the fire. The fluted gridiron, in which the concave bars terminate in a trough, are useful for preserving a small portion of the gravy, but the old plain gridiron is most common in India, and only requires the directions given to be followed, for economy, comfort, and taste.

Obs.—Never sprinkle salt over any article to be grilled, but add it after.

The cook, whether Native or Indo-Portuguese, requires to be looked after and made to keep all his cooking utensils perfectly clean; which, if of copper, must be fresh tinned at least once a month, and when earthenware vessels are used for cooking, which are much the safest, they should be renewed every third, or fourth day, or a week at farthest. It is his business to keep the cooking room clean and in order; the vessels dry and ready for immediate use: and to enable him to have them in such a state, as well as

for straining soups or gravies, or covering over meat, or wiping up any uncleanliness, he should be furnished with clean towels daily, making him give those used the day previous to the washerman on his receiving the other; and when he has finished his business for the day, either himself or his assistant should clean all the utensils and instruments, and prepare the cookroom for the following morning.

Large earthenware pots containing water should be close at hand both for culinary purposes and cleansing the cooking vessels; wood ashes being the best article that can be used with water for the purpose, if metallic ones, and exposure to the sun the cleanliest way of drying and purifying them, far better than by a greasy towel. Cleanliness in his person is one of the essentials in a cook, and this must be insisted upon, and to insure his being so, he should be made to present himself for orders every morning, wanted or not.

CHAPTER VIII.

SAUCES.

Anchovy Sauce. Pound four anchovies in a mortar with a little butter, and stir it into half a pint of espagnole or melted butter; a little lemon juice or vinegar may be added—or stir in a table-spoonful of essence of anchovy in half a pint of melted butter.

Another. Pound the anchovies in a little wine or vinegar, and work them into melted butter or any other plain sauce.

Apple. Pare, core, and slice some apples; boil them in a little water with a bit of lemon peel; when tender, mash them, add to them a bit of butter and some moist sugar, heat and serve in a sauce-boat.

Obs.—Imitation apple sauce is made from the green fruit of the Papaw, in the same way.

Bhechamel or White Sauce. Cut into small pieces half a pound of veal and a quarter of a pound of lean ham; put it into a saucepan with 8 or 10 white pepper corns, a shallot or small onion, two cloves, two blades of mace, a bay leaf or peach, some parsley, and a quart of veal broth, mutton, or water; let it boil until it is strong and well flavoured; strain and thicken with a little arrowroot rubbed smooth in some of the gravy; boil it up and mix in very slowly a pint of good cream.

Another, White. Take two ounces of butter, three pounds of veal cut in small slices, a quarter of a pound of ham, a few white mushrooms, two small white onions, a little parsley; put the whole into a stewpan and put it on the fire until the meat is made firm; then add three spoonsful of flour moistened with some boiling hot thin cream, and a ladle of consommé; keep this sauce rather thin, so that whilst you reduce it, the ingredients may have time to be stewed thoroughly; season it with a little salt, and strain it through a tammy.

Horse radish. Take a tea-cupful of finely grated horse radish, one table-spoonful of salad oil, two of vinegar, half a spoonful of mustard, and half a pint of cream; all these to be well mixed together.

Brown Onion Gravy. Peel and slice the onion as for sauce (cucumber or celery in equal proportions may be added); put them into a stewpan with a spoonful of butter, set it on a slow fire and shake it about till the onions are lightly browned; gradually stir in half an ounce of flour, add a little broth, and a little pepper and salt; boil up for a few minutes, add a table-spoonful of claret or port wine, and same of mushroom catsup; lemon juice or vinegar may be added to sharpen it with; rub it through a tammy or sieve. If this sauce is for steaks, shred an ounce of onions, fry them a nice brown, and put them to the sauce you have rubbed through a tammy.

Bread Sauce. Boil in a pint of water the crumbs of a roll or a slice of bread, an onion cut into slices, and some whole black or white pepper; when the onion is tender, drain off the water, pick out the pepper-corns, and rub the bread through a sieve or quite smooth; then put into a saucepan with a gill of cream, a little butter and a small quantity of salt, stir it till it boils.

Another. Divide a small onion into quarters, boil it in half a pint of new milk with a few pepper-corns, strain the milk over a sufficient quantity of crumbs of white or brown bread, roll up a table-spoonful of butter in a tea-spoonful of arrowroot, mix all together and stir it until it boils; serve in a sauce tureen or otherwise.

Browning for Sauces or Soups. Pound a little sugar, put it into an iron spoon with as much water as will dissolve it, hold it over a quick fire until it becomes of a dark brown colour, or take a little flour with a bit of butter, put into an iron ladle or spoon, and hold it over a quick fire as for sugar browning.

Obs.—This is far the best, the sugar browning imparts a better taste. The richest browning may be made with mushroom catsup, port wine, claret, or toasted bread.

Brain Sauce, two ways. Wash the brains very well twice, put them into a basin of cold water with a little salt in it, and let them soak for an hour; then pour of the cold and cover with hot water, and when cleaned and skinned, put them into a saucepan with plenty of cold water; when it boils remove all the scum very carefully, and gently boil for ten or fifteen minutes. Now chop them, but not very fine, put them into a saucepan, with sage or parsley, prepared as directed, with a couple of spoonsful of thin melted butter and a little salt; stir them well together, and as soon as they are well warmed (take care they don't burn), skin the tongue, trim off the roots, put it in the middle of a dish, and the brains around it; or chop the brains with a shallot, a little parsley and four hard-boiled eggs, and put them into a quarter of a pint of white sauce.

Caper Sauce. Take a table-spoonful of capers, and two tea-spoonsful of vinegar, mince one-third of them very fine, and divide the others

in halves, put them into a quarter of a pint of melted butter or good thickened gravy, stir them the same way as you do for melted butter or it will oil.

Horse radish Sauce. A dessert spoonful of olive oil or cream, a dessert spoonful of mustard (powder), a table-spoonful of vinegar, and two table-spoonsful of scraped horse radish, a little salt mixed well together and served in a sauce-boat.

Apple Sauce for Geese and roast Pork. Peel some apples, cut them into quarters, take out the core; then put them into a stew-pan with a little brown sugar and water; when they are melted, stir them well with a spoon, then add a little butter and serve up.

The apples must not be stirred too much or they will loose their acidity and become brown; some persons add cloves or nutmeg.

Quin's fish Sauce. Dissolve six anchovies in a glass of port wine, bruise six shallots, and boil them in a quart of walnut ketchup with cloves, mace, and long pepper; let it cool and mix in the anchovies with half a pint of port wine. All sauces ought to be put up in small bottles.

Sauce Piquante for fried fish. Put a piece of butter of the size of a walnut on the fryingpan, and add one table-spoonful of vinegar and a shallot chopped very fine.

Sauce for Lobsters. Bruise the yolks of two hard boiled eggs with the back of a wooden spoon, or rather pound them in a mortar, with a tea-spoonful of water and the soft inside and the spawn of the lobster, rub them quite smooth with a tea-spoonful of made mustard, two table-spoonsful of salad oil, and five of vinegar; season it with a very little cayenne pepper, and some salt.

Lobster Sauce. Choose a fresh hen lobster; pick out the spawn and the red coral, put into a mortar, adding to it half an ounce of butter, pound it quite smooth and rub it through a hair sieve with the back of a spoon. Cut the meat of the lobster into small squares or break it to pieces with a fork, put the pounded spawn into as much melted butter as you think will do, and stir it together till it is thoroughly mixed. Now put to it the meat of the lobster and warm it on the fire, take care it does not boil, which will spoil its colour, and its red will immediately fade.

Some use strong beef or veal gravy instead of melted butter, adding anchovy, cayenne, catsup, lemon juice, pickle or wine, &c.

Obs.—You must have a hen lobster on account of the spawn; see that it has not been taken away; the goodness of your sauce depends upon its having a full share of the spawn, to which it owes its colour and flavour.

Love apple Sauce. Take twelve or fifteen tomatas ripe and red, take off the stalk, cut them in halves, squeeze them just enough to get all the water and seeds out, put them in a stewpan with a capsicum and two or three table-spoonsful of beef gravy, set them on a slow stove for an hour, or till properly melted; rub them through a tammis into a clear stewpan with a little white pepper and salt, and let them simmer together a few minutes.

Sauce to keep. Take as many ripe tomatas as you please, skin and remove the seeds, then mash the pulp through a cloth, boil the watery particles away until you have reduced it to about one half; to a pint of this liquor add four ounces of green ginger chopped or pounded very fine, also twenty cloves of garlic bruised, two tolahs weight of salt, two wine-glasses of vinegar, and half an ounce of red pepper; give the whole

a boil up or put it in the sun for four or five days in a wide-mouthed bottle well corked. It is then fit for use and will be found a very agreeable addition to soup or cold meat; if you wish to keep it for soup or stews, then add wine instead of vinegar, put into small bottles well corked and keep in a cool place.

Genoese Sauce. Put a table-spoonful of chopped onions into a stewpan with one of butter, and fry a light brown; then add four glasses of claret or port wine, a blade of mace, two or three cloves, some thyme, parsley, and a peach leaf or two, boil these a few minutes, then add a quart of brown sauce with a ladle of consommé, place the whole over the fire and reduce it until rather thick, then add a table-spoonful of chopped mushrooms, let them remain a minute or two, and then strain the sauce into a fresh stewpan, season it with two spoonsful of essence of anchovies, cayenne pepper, a little sugar and salt, stir the whole quite smooth and remove as it is about to boil.

Obs.—If you have no brown sauce ready, substitute beef or other gravy, and thicken with brown roux.

Genoese Sauce for stewed fish. Make a marinade with the following vegetables, sliced carrots, onions, roots of parsley, a few mushrooms, a bay, or peach leaves, some thyme, a blade of mace, with a few cloves, put these into a stewpan, and fry with a little butter until the onions are reduced; then add half a pint of wine with the same quantity of brown sauce, and consommé as in the last receipt; or sufficient to stew the fish in, when dressed remove the fish without breaking, strain the gravy into a fresh stewpan, add a couple of table-spoonsful of anchovy or more according to the quantity, with a quarter of a pound of butter rolled in flour to thicken it. Squeeze in a little lime juice, and work the whole over the fire

until smooth and thick; remove the skin from the fish if large, place it in a dish, and cover it with the sauce.

Italian Sauce, white. Put a piece of butter into a stewpan with two spoonsful of chopped mushrooms, one of onion and some parsley; turn the whole over the fire some time and shake in a little flour, moisten it with a glass of white wine and as much good consommé or both; add salt, pepper, and a little mace pounded fine, let it boil well; then skim away the fat and serve it up. A higher flavour may be given to it whilst boiling by putting in a bunch of sweet herbs, which take out before it is served.

Brown. Put into a saucepan two slices of ham, a handful of minced mushrooms and a sliced lemon without the seeds, a spoonful of minced shallot blanched and wrung in a cloth, half a clove of garlic, and a gill of oil; when nearly ready take out the lemon, add a spoonful of minced parsley, a spoonful of espagnole, a glass of white wine, a little pepper; reduce, and take out the ham.

Strong savoury gravy or brown Sauce. Take a stewpan that will hold four quarts; lay a slice or two of ham or bacon at the bottom with two pounds of beef or veal, a carrot, an onion with four cloves, a head of celery, some parsley, lemon, thyme, and a little lemon peel, some mushroom catsup, four or five spoonsful with a glass of wine; pour on this half a pint of water; cover it close and let it simmer gently for half an hour, when it will be almost dry. Watch it carefully, and let it get a nice brown colour, turning the meat to brown on all sides; add three pints of boiling water, and boil gently for a couple of hours; you have then a rich gravy for any purpose.

Obs.—If you require a thick gravy, mix two table-spoonsful of arrowroot, or three of flour with a ladle full

of the gravy; stir it quick, and add a quart more of the gravy well mixed; pour it back into the stewpan, and leave it to simmer, stirring it every now and then. Remove any scum that may appear when just ready to strain through a tammis or coarse towel.

White Roux. Warm three table-spoonsful of butter or more over a slow fire, then drain off all the butter-milk, or water, shake in by degrees with a dredger, flour sufficient to form it into a thin paste, keep stirring over the fire, at a proper distance for a quarter of an hour, and take care not to let it lose its colour.

Brown Roux Is prepared in a similar manner, as to forming the paste, when it is to be slowly fried, and then removed over a sharp fire until it has become of a light brown colour; it must not be burnt.

Liaison. Break the yolks of three eggs in a basin and beat them up with eight spoonsful of cream, or six of new milk; strain it, and it is ready for use.

Celery Sauce. Clean nicely and divide into small pieces the white part of three or four heads of celery; boil it in some white stock; season with a little white pepper, salt, and nutmeg; when it is tender add a piece of butter rolled in flour and three table-spoonsful of cream; warm it but do not let it boil; pour it over boiled turkey or fowl.

Chervil Sauce. Its flavour is a strong concentration of the combined taste of parsley and fennel, but more aromatic and agreeable than either, and is an excellent sauce with boiled poultry or fish; prepare it as directed for parsley and butter.

Cold Meat Sauce. Pound together an ounce of scraped horse radish, half an ounce of salt, a table-spoonful of made mustard, four cloves of garlic, half a drachm of celery seed, and the same quantity of red pepper, adding a pint of Burnet or Tarrogan vinegar; let it stand in a wide-mouth stoppered bottle for a week or ten days, and then strain through a sieve or coarse cloth.

Egg Sauce. Boil three or four eggs a quarter of an hour, put them into cold water, take off the shells, cut the eggs into small pieces, mix them with melted butter, and heat them well.

Garlic Sauce. Pound two cloves of garlic with a piece of fresh butter about as big as a nutmeg, rub it through a double hair sieve or cloth, and stir it into half a pint of melted butter or beef gravy, or make it with garlic vinegar.

Green Petit Pois á la Pay Sauce. Prepare the peas as by receipt (French mode); then take a few cabbage and cos lettuces, a good handful of parsley, and a few green onions; wash them clean and brake them with your fingers instead of chopping them; drain the lettuce, parsley, and onions; and sweat them with the peas over a very slow fire; you need not put any other moisture than the butter: take care to stir the stewpan repeatedly to prevent the vegetables from burning; when they are done enough, add a little pepper and salt, reduce the liquid, and add flour and butter to thicken it as for peas dressed in the common way.

Mint Sauce. Wash half a handful of young, fresh gathered green mint, pick the leaves from the stalk, mince them very fine, and put them into a sauce-boat with a spoonful of moist sugar and four of vinegar.

Obs.—This is usually served with hot lamb, and is equally agreeable with cold roast, or saddle of mutton.

Morel Sauce Is made as truffle sauce or with wine and stock or glaze and melted butter; when the morel powder is used, small dices of mushrooms may be added.

Mushroom Sauce. Clean and wash half a pint of mushrooms, put them into a saucepan with half a pint of veloute or any other rich sauce white or brown with or without cream, a little pepper, salt and mace, an ounce of butter rubbed with a table-spoonful of flour; stir them together, and set them over a gentle fire to stew slowly till tender; skim and strain it.

Obs.—Mushrooms require slow simmering, and ought always to be well cooked before they are put into ragouts or sauces.

Mock Oyster Sauce. Take half a pint of good beef gravy, three table-spoonsful of anchovy sauce, two of mushroom catsup, one of vinegar, and one of white wine; mix; then take the yolk of two eggs well beaten up, some corns of black pepper, a small quantity of mace, mix the whole together adding a large cup of hot new milk, and stir into it a pat of butter that has been well rolled in arrowroot or fine flour, and boil the same carefully.

Liver and Parsley. Wash the liver of a fowl or rabbit, and boil in as little water as possible for five minutes, chop it fine or pound it with a small quantity of the liquor it was boiled in; wash about one-third of the bulk of parsley, put it to boil in a little boiling water with salt in it; drain and mince it very fine, mix it with the liver and put it into a quarter of a pint of melted butter; warm it, but do not let it boil.

Onion Sauce. Roast four large onions, peel and pulp them into a rich stock with salt, cayenne, and a glass of port, a little vinegar or the juice of half a lemon, simmer and beat up with a bit of butter.

White Onion Sauce. Take half a dozen of large white onions, peel and cut them in halves, lay them in water for a short time, and then boil until tender; lay them on a chopping board, chop and bruise them, put them into a clean saucepan with some butter and flour, half a tea-spoonful of salt, and some cream or good milk, stir it till it boils; then rub the whole through a tammy or sieve, adding cream or milk to make it of the consistence you wish. This is the usual sauce for boiled rabbit, mutton, boiled goose, or tripe.

Oyster Sauce. Beard the oysters, put them into a saucepan with their liquor strained, and a large piece of butter, a few black pepper-corns, a little salt, red pepper, and a blade of mace; simmer gently for ten or fifteen minutes, but do not allow them to boil; roll some butter in a little flour or arrowroot and melt it, adding a little milk; pick out the pepper corns and mace from the oysters, and pour upon them the melted butter.

Oysters to stew brown Sauce. Beard the oysters, strain the liquor, add it to some rich brown gravy thickened with flour and a little butter, add some white wine according to the number of oysters, boil it, and put in the oysters and stew them gently for about a quarter of an hour; before serving add a little lime juice or vinegar; a few sippets of very thinly crisp toast may be put round the dish.

White Sauce. Beard and scald the oysters; strain the liquor and thicken it with a little flour and butter; add some salt, white pepper, and

two or three table-spoonsful of cream; squeeze in a little lemon juice; simmer gently but do not let it boil.

Goose Sauce. See Apple or green papaw.

Parsley Sauce. Wash some parsley very clean and pick it carefully; put a tea-spoonful of salt into half a pint of boiling water; boil the parsley about ten minutes; drain it on a sieve; mince it quite fine, and then bruise it to a pulp; put it into a sauce-boat, and mix with it, by degrees, about half a pint of good melted butter.

Sauce for Wild Ducks. Take half a pint of veal gravy, add to it two or three leaves of basil, a small onion and a roll of orange or lemon peel, and let it boil up for a few minutes; strain it off. Put to the clear gravy the juice of a Seville orange or lime, half a teaspoonful of salt, some pepper, cayenne, and a glassof redwine; send it up hot.

Onion Sauce. Peel the onions—large white are the best—and put them on the fire in cold water; when it boils, pour off the water and fill up with fresh hot water—and repeat if necessary—to remove out the strength of the onions; lastly, boil in milk and water; when quite soft, squeeze the onions between two plates, place them on a chopping board and chop them quite fine, or rub them through a coarse sieve; add melted butter with cream or milk with pepper, and salt to taste.

Pudding Sauce. Bruise a stick of cinnamon, set it over the fire in a saucepan with just as much water as will cover it, give it a boil and then put in a couple of table-spoonsful of fine sugar pounded, a quarter of a pint of white wine, some thin pared lime peel and three or four peach leaves, boil all together gently, strain, and send it up hot.

Another. Two glasses of sherry or madeira; a table-spoonful of pounded sugar, a little mace and grated lemon peel, mix with a quarter of a pint of thick melted butter; nutmeg may be added.

Another. Melted butter made thick with flour sweetened with syrup, and flavoured with lime juice and essence of lemon.

Kelly's Sauce. Pound a table-spoonful of capers and one of minced parsley as fine as possible, then add the yolks of three hard eggs, rub them well together with a table-spoonful of mustard; bone six anchovies and pound them; rub them through a hair sieve and mix with two table-spoonsful of oil, one of vinegar, one of shallot ditto, and a few grains of cayenne pepper; rub all these well together in a mortar till thoroughly incorporated; then stir them into half a pint of good gravy or melted butter, and put the whole through a sieve or tammy.

Liver Sauce for Fish. Boil the liver of the fish and pound it in a mortar with a little flour, stir it into some broth or some of the liquor the fish was boiled in, or melted butter, parsley and a few grains of cayenne with a little essence of anchovy, give it a boil up and rub it through a sieve; you may add a little lime juice or lemon cut in dice.

Lemon and Liver Sauce. Pare off the rind of a lime or of a sour orange as thin as possible, so as not to cut off any of the white with it; now take off all the white and cut the lemon into thin slices, pick out the pips and divide the slices into small squares, add this and a little of the peel minced very fine to the liver prepared as for liver and parsley sauce, and put them into the melted butter and warm them together, but do not let them boil.

Rice Sauce. Steep a quarter of a pound of rice in a pint of milk, with onion, pepper, &c., as bread sauce; when the rice is quite tender (take out the spice) rub it through a sieve into a clean stewpan; if too thick, put a little cream or milk to it.

This is a very delicate white sauce, and may be served instead of bread sauce.

Robert Sauce. Cut some onions into small dice; fry them of a fine brown; moisten them with some spinach sauce or dust them with flour and moisten them with some veal gravy; skim it that the sauce may look bright; put in a little pepper and salt, and, just before you send up, mix a spoonful of mustard.

Rabbit Sauce. See onion.

Ragout Sauce. See beef gravy brown sauce.

Salad Sauce. Take the yolk of two fresh eggs boiled hard; mash in a plate with a silver fork; then add a salt-spoonful of salt and two spoonsful of mustard; rub the whole well together, add by degrees three spoonsful of sweet oil or fresh cream; then two of good vinegar, stirring it well the whole time until quite smooth: a spoonful of anchovy sauce is sometimes added; but is no improvement if the salad is to be eaten with cold meats, though it may be, if with fish, prawns, or lobsters.

Scotch Sauce for raw salads. Bruise down the yolks of two hard eggs in a basin; add a large spoonful of mustard; rub them together with a table-spoonful of ketchup, one of tarragon and two of white wine vinegar, and a tea-cupful of thick cream; these are all to be well incorporated together, and, when the salad is nicely cut and ornamentally dressed in the salad dish, pour the sauce equally all over it.

German salad Sauce. Sweet oil and vinegar mixed together in equal proportions quite smooth.

Sauce for venison or hare. A quarter of a pint of claret or port-wine, the same quantity of mutton gravy, and a table-spoonful of currant jelly; let it just boil up, and send to table in a sauce-boat, or serve up with a little red currant jelly dissolved in port-wine or claret.

Sharp Sauce May be made with equal parts of tamarind jelly and clear gravy; or half a pint of best white wine vinegar and four table-spoonsful of pounded sugar; set it over the fire, skim it carefully, and strain through a cloth and serve it hot.

Spinach Sauce. Pick and remove all the stalks; wash and drain the leaves; stew them without water till they will beat to a mash; put in some butter and a little milk; simmer and stir over a slow fire till the sauce be of the consistence of thick melted butter. Add a little pepper and salt while dressing.

Sorrel Sauce. Sorrel, like spinach, shrinks very much in dressing. Pick and wash it clean, put it into a stewpan with one ounce of butter; cover close and set over a slow fire for a quarter of an hour; then rub through a coarse hair sieve; season with pepper, salt, nutmeg, and a small lump of sugar; squeeze in the juice of a lemon and make the whole thoroughly hot.

Turtle Sauce. Take a pint of beef gravy thickened, a wine-glassful of madeira, the juice and peel of a lime, a few leaves of basil, a clove of garlic, a few grains of cayenne pepper, and a little essence of anchovy; let them simmer together for five minutes, and strain through a tammis.

Tapp's Sauce. Take of green sliced mangoes, salt, sugar and raisins each eight ounces; red chillies and garlic each four ounces; green ginger six ounces; vinegar three bottles; lime-juice one pint. Pound the several ingredients well; then add the vinegar and lime juice; stop the vessel close, and expose it to the sun a whole month, stirring or shaking it well daily; then strain it through a cloth, bottle and cork it tight.

Obs.—The residue makes an excellent chutney.

Sauce for grills. Prepare half a pint of clear gravy, roll a table-spoonful of butter in the same quantity of flour or arrowroot; take two table-spoonsful of mushroom catsup, one spoonful of mustard, a small quantity of chopped capers, the juice of a lime with some of the peel grated, salt, black pepper, and either a chopped green chilly, or cayenne pepper, simmer together for a few minutes, pour a little over the grill, and serve the rest in a sauce tureen.

Obs.—A tea-spoonful of anchovy and a little wine may be added.

Sauce for game, duck, snipe, &c. Take half a pint of clear gravy, cut into it the thin peel of a lime, a few leaves of basil, or sage, with a small sliced onion, let it boil until the gravy is flavoured, then strain it off. Add the juice of the lime, some cayenne pepper, a glass of red wine, pepper and salt. Send it up hot.

Obs.—This sauce may be served with all kinds of water fowl, and is preferrable to dressing the bird at table as is commonly the case. Wild fowl being liked by some persons under done, and without sauce. Snipe particularly so.

Gravies should always be served in a covered sauce tureen quite hot.

Dolichos Soya Sauce. Take fresh soy eight ounces, chilli vinegar one pint, garlic vinegar one quarter

of an ounce, syrup eight ounces, port-wine or Vin de tinto one pint, salt four ounces, tart acid one ounce, mix the whole well together.

For soup, fish, meat, steaks, &c.

Clarified. Veal or beef gravy is to be clarified with whites of eggs.

Gravy for roast meat. Most joints will afford sufficient trimmings, &c. to make half a pint of plain gravy, which you may colour with a few drops of browning about half an hour before you think the meat will be done; mix a salt-spoonful of salt with a full quarter pint of boiling water; drop this by degrees on the brown parts of the joint; set a dish under to catch it; (the meat will soon brown again) set it by as it cools, the fat will settle on the surface; when the meat is ready, remove this and warm up the gravy and pour it into the dish.

Gravy for boiled meat May be made with the parings and trimmings; or pour from a quarter to half a pint of the liquor in which the meat was boiled into the dish with it, and pierce the inferior part of the joint with a sharp skewer.

Mushroom Catsup. These are procured in all parts of India during the rains, and to make your own catsup will not only be found economical but far stronger and better than can ever be purchased. Take as many as you please of large flap mushroom that are of a reddish brown inside (peel off the top skin or not, but wipe them clean) and lay in the bottom of a deep dish; sprinkle them over with clean salt; then add another layer of mushroom and more salt, and so continue until the dish or pan is full; let them remain for about eight or twelve hours; then mash up the whole; strain off the juice to each pint, add half

an ounce of black pepper and about forty or fifty cloves; put the whole into a stone jar and place the jar covered over in a saucepan of water, and let it boil until about one-third or one-half has evaporated; then set the whole by to cool and settle; when strain it off clear into pint or half pint bottles, adding to each pint a table-spoonful of brandy; if you have any claret that has been opened or otherwise, you may add a wine glass to each pint or more as you please—it preserves the catsup better in this country.

Another. Having prepared the mushrooms as above, strain them through a cloth and put the juice into a clean saucepan and boil the whole gently, taking off all the scum as it rises; when boiled down to about one-half, add a little wine in the proportion of a glass to each pint; remove it from the fire and put into a jug to cool and settle; when strain it off clear and bottle, putting into each a few cloves previous to corking, which should be well secured by wax or dammer.

Mustard. Six seers or twelve English pounds will give, if the seed is fresh, three pints of good clear oil; this is the best for pickles and is preferred by all natives for the purpose. To prepare the seeds so as to remove the husks or skin more effectually than is usually done, it is necessary to soak it in water for a couple of days; changing it once or twice, then put it out in the sun to dry; after which have the seed only bruised with a grinding stone and the husks removed by a winnowing fan which will make the seed clean and fit for grinding and other domestic purposes. Mix (by degrees, by rubbing together in a mortar) the best flour of mustard with vinegar, white wine, or cold water in which scraped horse-radish has been boiled; rub it well together till it is perfectly smooth, and only make as much as will be used in a day or two. Mustard is sometimes made by mixing it with cream, sherry, or madeira wine, or distilled or flavoured vinegar instead of horse-radish water.

Obs.—The French mix their mustard with wines and vinegar, flavoured with various sorts of sweet herbs.

Melted Butter. Take four ounces of butter; put it into a small clean saucepan over the fire with four or five table-spoonsful of milk; thicken it with a tea-spoonful of the finest flour, or with arrowroot not quite so much, else it will be too thick; then add a small wine glass of water; hold it over the fire; shaking it round (all the same way) till it begins to simmer; then let it stand and boil up. It should be the thickness of cream.

Clarified Butter or Ghee. Take any quantity of butter; put it into a saucepan over a clear fire; as soon as it boils, the process should be conducted gently; take off the butter-milk and then gently let it simmer until the watery particles are all evaporated and removed; when nearly cool pour off the butter, carefully leaving any sediment behind. This preparation will keep good for years, only see that the vessel in which it is to be put is dry and clean.

Butter burnt. Put two ounces of fresh butter into a frying pan; when it becomes of a dark brown colour, add a couple of spoonsful of vinegar with a little pepper and salt, serve for boiled fish or poached eggs.

Obs.—Instead of the milk add four spoonsful of mushroom catsup, and you have an excellent sauce for fish, flesh, or fowl. If the butter oils, pour it backwards and forwards from the butter-boat to the stewpan until it is smooth again.

Buttered Eggs. Beat and strain ten or twelve eggs; put a piece of butter into a saucepan: keep turning it one way till melted; put in the beaten eggs and stir them with a spoon until they

become quite thick; serve upon buttered toast. They may be eaten with fish, fowl, or sausages.

Another. Chop half a dozen hard boiled eggs; put them into a saucepan with half a tea-cupful of cream, two ounces of butter, a little mace, salt, and pepper; add a little shallot or chives minced or the same quantity of white onion; stir it till quite hot, but it must not boil.

CHAPTER IX.

BEEF,

When old, has a coarse grain, the fibres are tough and of a dark colour, with a deep red tinge; young meat is quite the reverse. The flesh of ox beef, to be good, will have a smooth open grain, of a light red, and feel tender; the fat rather white than yellow. An ox that has not been over-worked, of a middling age and stall-feed, furnishes finer beef than even a cow. The grain of cow beef is closer than that of an ox, and not of so bright a red; the fat whiter. The meat of bull beef has a strong scent, is much darker and coarser in the grain and of a deep red, with coarse yellow fat. Old meat is always tough, and if the animal has been much worked, no feeding, keeping, or preparation will make the meat tender.

Obs.—The baron of beef, so famed in old English hospitality and now rarely produced at any but civic feasts, being the most substantial dish of all, is the same joint in beef that a saddle is in mutton, and is always roasted.

Alamode Beef or Veal. Take four pounds of beef or veal; cut it into pieces of about four ounces each; dip them into common and equal quantity of shallot vinegar; then roll them in the following seasoning: grated nutmeg, black pepper and allspice, two or three cloves and some salt, all of which have been pounded; add to this parsley, lemon thyme, marjoram, and any other sweet herbs shred fine; put into the

stewpan some fine suet or beef lard, with any dressings from the meat, and let it melt over the fire. Dredge the meat with flour and put into the stewpan with three or four onions stuck with spice, and two or three cloves of garlic to every two pounds of beef; shake, turn, and look to it constantly until it is well browned on all sides; add a large cut carrot to every pound of meat, and a pint of browned boiling water, some salt, pepper, and allspice; fix the top of the stewpan down with common flour or Atta paste, and set it on a slow fire to simmer gently from three to four hours; when done if it is not thick enough, take out a little of the stock, and when cool, thicken with some ground rice flour, and give it time to cook.

Obs.—Wine or acids may be added; it is usual in London to serve this up with endive, beet, or any other salad.

Alamode Beef another way. Take the bone out of a small round of beef; rub it well with four ounces of saltpetre and half a pound of moist sugar; then place it on a board or dresser and cover it with another board, putting over it some very heavy stones; let the juice drain from the meat for twelve hours; then rub the meat well with common bay salt and a few cut limes with a little spirit, if you please, for three or four consecutive times, morning and evening, according to the weather, and longer, if possible; then clear the brine from the meat and fillet it up firmly. Prepare a stuffing of chopped parsley, thyme, two or three anchovies or a spoonful of anchovy sauce, mace, black pepper, and a little butter, with a sprinkling of allspice; make holes every here and there over the meat and put in the stuffing; put it in a pan that will just hold it, and fill it up with cold water; add some whole black pepper and cover with a common paste; bake it for several hours; when cold take off the crust and all the fat, and serve it up in the pan.

Beef Collard and served in various ways. The pieces generally selected for this purpose are the thin flanks, short ribs, and leg boned, all the coarse sinews being removed, and may be prepared in the following way : If the collar is to be roasted, sprinkle the meat with garlic or any seasoned vinegar; brush it with egg and stew over some sweet herbs, cooked oysters or mushrooms or any force meat, or lay slices of bacon in the middle and seasoned highly; then braise it partially and roll and tie it up nicely with a bandage of cloth; dip it in vinegar and if the weather permits, hang it up for three or four days, and cook it in a saucepan, or braise it and let it cool in the cloth. It may be larded and roasted and served with gravy, or brush it with egg sprinkled with crumbs, mushrooms, &c. Glaze and serve it as other roast meats, or it may be served cut in slices when cold.

Another way. Take a shin, or leg of beef, boned; remove all the coarse sinews and nerves; stew until quite tender; cut the meat into small pieces; season with some sweet herbs, pepper and salt, four table-spoonsful of mushroom catsup, the same of wine; put it into a stewpan and cover with the liquor in which the beef was dressed; set it on a slow fire to simmer gently for half an hour; then add slices of hard boiled eggs or pickled cucumbers; mix the whole together and put it into a mould. When cold, turn it out.

Edge bone When salted or corned, is to be dressed in the same manner as a round, and the same accompanying vegetables; it may also be roasted and forced with oysters, mushroom, &c.

Obs.—The soft fat-like marrow which is found on the back is best when hot, and the hard fat near the end, when cold.

Ribs. When salted is called the brisket and various other pieces are dressed in the same way; but seldom roasted in India.

Round. Skewer it up tight of a proper shape; tie a broad band round it to keep the skewers in their places; put it into plenty of cold water, and carefully take the scum off as it rises. Let it boil until all the scum is removed, and then put the pot, in which it is, on one side of the fire to simmer slowly until it is done. A round of fifteen pounds will take about three hours.

Obs.—Serve with any boiled vegetables as a garnish, such as carrots, greens, &c. Peas pudding or suet is a good accompaniment. The outside slices may be used for potted beef.

Steaks Should be cut from the best part of the rump from half to an inch thick. There is a great art in cutting them nicely; and as they are used in this country mostly fresh, they require to be beat with a light roller for some time. Many cooks prick them all over with a fork; but this deprives them of much of their flavour, although it makes them appear tender.

The time of cooking cannot be precisely laid down, as tastes vary so much in that point. A little garlic, onion, or shallot juice may be put into the dish or it may be rubbed with assafœtida. Those who are fond of a good steak, will order that never more than one is to be served at the same time, and then brought hot and hot from the kitchen.

Grilled or broiled. Cut the steaks off the rump, or ribs of a fore quarter; have a very clear fire and the gridiron clean and perfectly hot; lay on the steaks with meat tongs, turning them constantly until they are done enough: sprinkle a little salt over them before taking off the fire; serve perfectly hot, with a plain gravy and sliced onions raw or fried, or rub a little butter over the steaks the moment of serving. The fat to be served with the steaks must be done separately, that the dripping of the grease may not smoke the meat.

Obs.—A gridiron that has its bars fluted is the best for

dressing them on, as the gravy is preserved and runs into a trough at the end.

Fried. Cut the steaks the same as for broiling; prepare in the same way; put some butter or ghee into a frying pan, and when it is hot, lay in the steaks and keep turning until done enough; serve hot with mushroom, oysters, brown or any other sauce.

Obs.—If fried onions are to be served with them, they must be dressed after the steaks are removed from the pan; or else with brown onion sauce separately, as some persons have an objection to them. Frying steaks is the custom most generally practised in this country, and as the meat is more equally dressed, evenly browned and the gravy preserved, perhaps it is preferable to broiling.

Steak Pie. Cut the steaks from off a rump, or any other good part of the beef (beat them with the rolling pin) fat and lean together about half an inch thick; put over them salt, pepper, and parboiled onions, minced or grated bread seasoned with pepper, salt, and pickled cucumber minced; roll them up or pack them neatly into the dish, or lay the beef in slices; add some spoonsful of gravy and a tea-spoonful of vinegar; cover with a puff paste and bake it for an hour.

Obs.—In Devonshire, slices of apple and onions are added; when it is called squab pie.

Pudding. Cut rump steaks, not too thick; if fresh they must be beat with a roller or chopper; cut them into thin pieces; then trim off all the skin, sinews, &c.; have some onions peeled and chopped fine, also some potatoes peeled and cut into slices a quarter of an inch thick; rub the inside of a mould or bason with butter; cover it with paste; season the steaks with pepper, salt, and a little grated nutmeg; put in a layer of steaks, then of potatoes, and so on till it is full, occasionally sprinkling some of the chopped onions; add to it four

spoonsful of mushroom catsup, a little lemon pickle, and a wine glass of broth or water. Roll out a top and close it well by wetting the rims, and pressing them together to prevent the water getting in; dip a clean cloth in hot water; sprinkle a little flour over it and tie up the pudding; put it in a large pot of boiling water and boil it two hours and a half; take it up; remove the cloth; turn it down in a dish, and when wanted take away the bason or mould.

Obs.—This pudding may be made in half the time by first partly dressing the steaks, vegetables, &c., in a stew-pan, with this advantage of being able to add any other seasoning you please, such as oysters, artichokes, bottoms, &c. Mock oyster sauce may be served with it.

Sirloin of Beef

Is the prime part for roasting: when to be used, it should be washed, then dried with a clean cloth, and the fat covered over with paper, tied on with thread; care must be taken to balance the meat properly upon the spit, but if not exactly right it is better to make it equal by fastening on a leaden headed skewer; then pierce it again with the spit. It is just to be basted with a little butter or dripping; and afterwards with its own fat, all the time it is roasting. Just before being taken up it must be sprinkled with a little salt; then dredged up with flour, and basted till it is frothed. When taken from the spit, a little boiling salt and water should be poured along the bone to mix with the gravy; garnish with scraped horse-radish, and slices of Yorkshire pudding.

Obs.—A sirloin will take about one quarter of an hour for each pound weight roasting.

Kidneys fried.

Cut them through the broad way and skewer them flat; lay them in a marinade of oil, vinegar, sliced onions, chopped parsley and pepper; do them slowly over a clear fire, and baste with a little butter; have some minced parsley to strew over

the edges; sprinkle a little fine salt over them and lay in the centre of each a bit of fresh butter, and serve very hot.

Stewed. Cut cross and fry them, and finish as stewed steaks with onions, mushrooms, &c.; or cut them in pieces and serve in a sauce with ketchup, lemon pickle, &c.

Palates. Parboil, skin, and cut the palates into strips, or simmer them in stock until the skin will come off; then stew them in stock with pepper, salt, a glass of wine, and seasoning; let them simmer slowly until quite tender, or when they are cut into strips, fry an onion in butter, and add the palates and a few sweet herbs; moisten them with some highly seasoned stock, and when ready add a little mustard.

Italian Steaks. Take the steaks from the middle of the rump when tender; rub them with pounded mace, pepper, and salt; put them into a stewpan, and close the top with coarse paste; put it over hot ashes for three or four hours.

Obs.—An à-la-blaize pan will answer the purpose better.

Extract. Prepare exactly for beef stock or gravy, but instead of water use wine, Cape, Marsellus, in fact any white wine may be used; simmer very slow with the top of the pot covered with fire, that the steam may not evaporate.

Obs.—Both this and the beef gravy may be made with a leg of beef only, the ends of the marrow bone must be sawed off, and to prevent the marrow from flowing it must be removed. It may be cooked in a jar in an oven or bain-marie.

Fillet of Beef braised. Take a sirloin and carefully cut out the inside or fillet from underneath, leaving only a small portion of fat at the sides, (lard it lengthwise with small lardoons of

fat bacon), prepare and cut into slices, four onions, one turnip, one carrot, one head of celery, one leek, a handful of parsely, a sprig of thyme, and four peach leaves, moisten the whole with a cup of fresh made ghee or olive oil, lay your fillet in a deep dish, cover with the vegetables and let it remain for twelve hours. Then place the fillet on a light spit, spread the vegetables on two or three sheets of paper, and tie it carefully round with a twine, so that the vegetables may not drop off whilst roasting. Oil the paper, or baste it with warm ghee that it may not burn. Roast it according to its size for an hour or longer, then remove the vegetables, brown it lightly with a salamander and it is ready to be served with a sauce puree, or otherwise.

Obs.—The sirloin may be boned and then stewed with the same kind of vegetables as are used for preparing the fillet, by putting them into a stewpan with a pint of water, put over a brisk fire, keep stirring it the whole time until reduced to a glaze, then put in the beef, fill the stewpan with water, skim it while boiling, and let it simmer for three or four hours. Take it out and serve with a good flavoured sauce, and such stewed vegetables as may be in season.

Glaze. Break the bones of a leg or shin of beef; cover it with cold water, and set it near the fire to heat gradually till it nearly boils for about an hour; skim it carefully while any scum rises; pour in a little cold water to throw up any scum that may remain; let it come to a boil again, and skim it carefully. When the broth appears clear let it boil for eight or ten hours, and then strain it through a sieve into a pan, and let it cool (the meat may be used for potted beef). Next day remove all the fat from the top of it, and pour it through a tammis or sieve as gently as possible into a stewpan, taking care not to let any particle of the settlings at the bottom go into the stewpan, which should be well tinned, or made of iron. Add a quarter of an ounce of whole black pepper to it; let it boil briskly with the pan uncovered on a brisk fire; if any scum arises, it

must be removed with a skimmer. When it begins to thicken and is reduced to about a quart, it must be removed to a smaller stewpan; set it over a gentle fire till it is reduced to the consistency of a thick syrup, and take care it does not burn, as the least inattention, and your labour is lost. Take a little of it out in a spoon, and let it cool; if it sets into a strong jelly, it is done enough; if it does not, boil it a little longer till it does. It is best preserved in small flat earthen pots, or else if you prefer it in the form of cakes pour it into a dish a quarter of an inch deep; when it is cold turn it out, and divide into pieces of an ounce and a half, or an ounce each; put them out in the sun to dry, and when hardened, keep in a canister or dry place.

Obs.—If it burns it acquires a very disagreeable acid flavour.

Harricot. A stewed brisket cut into slices, and served with the same sauce of vegetables as directed for Harricot mutton.

Hunters. Take a round of beef; rub it well with three or four ounces of saltpetre; put a board with heavy weights upon it to express the juice; eight hours after, rub the beef well with the following mixed ingredients: Allspice three ounces, cloves two, black pepper one, two pounds of salt, and half a pound of brown sugar; put it into a large pan, and have the meat well rubbed every twelve hours; squeeze over it a dozen limes, cut in halves, with a glass of brandy; when your beef is ready, cut small two or three pounds of beef suet; put one half in the bottom of the dish under the beef, and the rest upon the top; cover it with a coarse paste of common flour and bake it. When cold take off the crust, and pour off the gravy, which preserve.

Tea. Cut a pound of lean meat into thin slices; put it in two pints and a half of cold water; set it over a very gentle fire to become gradually warm; remove the scum as it rises; let it continue

simmering gently for an hour; strain it through a napkin, and let it stand ten minutes to settle, and then pour off the clear tea.

Obs.—The meat, if boiled till tender, may be used for potted beef. Beef tea may be flavoured by the addition of an onion and a few corns of black pepper.

Bubble and Squeak.

Chop some boiled white cabbages, or the heart of any other with some potatoes; season with salt, pepper, and a little butter, and some slices of cold boiled salted beef. Put the fried cabbage and potatoes into a dish, and lay round it the slices of beef fried; serve very hot.

Obs.—The meat is best when under done.

Potted Beef.

Take three pounds of well boiled salted beef, pick out any gristles or skin, mince it fine. Pound the meat carefully in a stone mortar with a little butter, till it is a fine paste; season it by degrees, while you are beating it, with black pepper, and allspice or cloves pounded, or mace or grated nutmeg; put it in pots; press it down as close as possible, and cover it, a quarter of an inch thick, with clarified butter or beef suet; the latter is best for India.

Obs.—The less gravy or butter, and the more labour given to pounding, will be the better, if you wish it to keep.

Hamburg.

Put on in cold water a brisket of beef; when it boils, skim it well; take out the beef, and let it cool, and then rub it well with three handsful of salt, and an ounce of saltpetre; beat it well with a rolling pin for twenty or thirty minutes; put it into a pickling tub; strew over a handful of salt; let it be four days, turning and rubbing it occasionally; put a little more salt and let it lie four days more; after which, sew it in a cloth and let it hang twelve days in smoke; grate and use it.

Obs.—As meat will only in thc eold season allow of its being so long in the salt, add, if it is to be afterwards smoked, half a drachm or thirty drops of ercosote to a wine glass of brandy, and rub it over the meat; this is an exeellent preservative, and if used in euring pork for boiling, gives it all the flavour of being smoked.

Dutch.

Rub on an ox's heart two ounces of eommon salt, half an ounee of saltpetre, an ounee and a half of eoarse brown sugar, and a little salt, turn and rub it for nine days; then hang it in the kitchen to dry: it will become quite hard. When required for use cut off a piece, boil, and when cold grate it for spreading on bread and butter; it may be served with curled butter over it.

Scotch Collops.

Cut any pieees of tender lean beef into slices; brown some butter and flour in a saueepan: put in the beef with some salt, pepper, and a finely minced onion; (half a mineed apple, or some green papaw is an improvement), add a little hot water; cover the pan elosely and stew till tender.

Gobbits.

Cut a piece of beef into small bits; season them with pepper, salt, grated lemon peel, and nutmeg, some parsley and shallot finely ehopped; fry them brown in butter, and stew them till tender in a rieh brown gravy, adding a table-spoonful of vinegar and one of port wine; put thiekly over them grated bread seasoned with pepper and salt, and a little butter, and brown them with a salamander.

To dress the inside of a cold sirloin.

Cut off the meat with a little of the fat into strips three inches long, and half an ineh thick; season with pepper and salt, and dredge them with flour, and fry them brown in butter; then simmer them

in a rich brown gravy; add mushroom catsup, onion, and shallot vinegar, a table-spoonful of each; garnish with fried parsley.

Olives. Cut the steaks very thin; cover them with farce, which may be seasoned high with mushrooms; roll up tight and tie them firm, fry quick in beef dripping, and stew them in stock, and add ketchup, butter, and flour, or dip them in egg and crumbs; fry and serve on an oyster ragout.

Mince Collops of Beef. Take beef, chop and mince it very small, to which add some salt, and pepper; put some ghee into a frying-pan, and slice some onions into it, and fry them; add a little water to it, and then put in the minced meat; stew it well, and in a few minutes it will be fit to serve up.

Beef Sausages. Mince fine two pounds of beef, and a pound of suet, or what is called hogs' leaf from the belly of a pig; season high with pounded black pepper, salt, allspice, and winter savory; mix, and fill the small intestines that have been well scoured and cleaned; tie them in lengths, and hang them in the smoke for use.

Beef and Oyster Sausages. Scald three quarters of a pint of oysters in their own liquor; take them out, and chop them finely; to every pound of beef add half a pound of suet, with an ounce of crumb, and an egg, a little garlic, sweet herbs, spices and salt; fill them in three inches length, or pack closely into a jar; when to be used, roll it into the form of small sausages; dip them into the yolk of an egg beaten up; strew grated crumbs of bread over them, or dust with flour, and fry them in ghee or fresh dripping; serve them upon fried bread, hot.

Obs.—Mushrooms may be used instead of oysters or cray

fish, and if made only as required, will be better suited to this climate.

Cow heels, or Ox-feet, to dress.

First wash them well and boil in plenty of hot water till the hoofs come off, and the hair can be peeled off and scraped clean; wash them well again in fresh water, and boil till all the bones separate easily.

Cow heels potted.

To pot them, cut them into small pieces; add a little of the liquor; heat it, and season with some salt, pepper, and vinegar; put it in a mould, and when it becomes cold turn it out. This is eaten with vinegar and mustard; they may be served without being cut small, either hot or cold; if hot, serve with thick parsley and butter.

Another.

Cut them into small bits; dip them into the yolk of an egg beaten up, and rub them in bread crumbs seasoned with pepper, salt, and minced parsley; fry them in ghee or butter; cut into thin slices a good dish of onions; fry them in ghee and serve them hot, with the fried heels laid upon them.

Obs.—The liquor may be made into jelly or soup, or used to enrich sauces or gravies.

Ox cheek stewed.

Clean, prepare the cheek and put it into luke-warm water; let it lie three or four hours; then put it into cold water, and let it soak for twelve more; wipe it clean; put it into a stewpan and just cover it with water; skim it well when it is coming to a boil; then put two whole onions, sticking two or three cloves into each, three turnips quartered, a couple of carrots sliced, two bay leaves or peach, and twenty-four corns of allspice, a head of celery and a bundle of sweet herbs, pepper and salt; to these add cayenne and a little garlic if approved of. Let it stew gently, till perfectly tender, about three hours; then take out the cheek; divide it into small pieces fit to help at

table; skim and strain the gravy; melt an ounce and a half of butter in a stewpan; stir into it as much flour as it will take up; mix with it, by degrees, a pint and a half of the gravy; add to it a table-spoonful of basil, tarragon, or elder vinegar, or the like quantity of mushroom or walnut catsup or port wine, and give it a boil. Serve up in a deep, or ragout dish.

Marrow bones. Saw the bones even, so that they will stand steady; put a piece of paste over the ends; set them upright in a saucepan, and boil till they are done enough. A beef marrow bone will require from an hour and a half to two hours. Serve fresh toasted bread with them.

Pickling salt. Brown sugar and common salt of each two pounds, saltpetre eight ounces, renders meat salted with it very finely flavoured and red.

Pickle for Beef, Ham or Tongue. Boil together for twenty minutes two gallons of water, three pounds of bay salt, two pounds of common salt, two pounds of coarse sugar, two ounces of saltpetre, and two of black pepper bruised and tied, in a fold of muslin; clear off the scum thoroughly as it rises; pour the pickle into a tub or a deep earthen pan, and when it is quite cold, lay in the meat, of which every part must be perfectly covered with it.

Do. in brine. A good brine is made of bay salt and water thoroughly saturated, so that none of the salt remains undissolved; into this brine the substance to be preserved is plunged and kept covered with it. Among this vegetables, French beans, artichokes, olives, may be thus preserved.

Salting. "Meat preserved with Carson's salting machine will keep in proportion to the strength of the brine with which it is impregnated.

If it be required to keep for a month, use the receipt marked No. 1; if two months, No. 2; if beyond that time, No. 3. Meat pickled with No. 1, will preserve the character of fresh meat, and No. 2, corned meat; so that by this instrument and process, persons on a voyage may have provision nearly fresh for a great length of time, as by forcing a little salt and water (for example) to the bone, particularly where there is a joint, and around the pope's-eye in a leg of mutton, the other parts will remain sweet without salt for many weeks, if hung in an airy place."

For making pickle or brine.

No. 1.

Take of common salt, - - - - -	5 lbs.
Molasses, - - - - - - -	½ do.
Water, - - - - - - - -	1 gallon.

Mix the whole together, and allow it to stand quiet for half an hour (or longer); then pour or strain off the clear liquid, taking care that no particle of salt or other substance pass into the machine; this is very important, as such particles may stop the hole in the nipple: but should a particle of salt or fat get into it, if the nipple be placed in hot water, the salt will be dissolved and the fat can be blown out.

No. 2.

Take of common salt, - - - - -	6 lbs.
Saltpetre, - - - - - - -	¼ do.
Molasses, - - - - - -	½ do.
Water, - - - - - - -	1 gallon.

Dissolve as above, using the clear liquor for the machine; the salt not dissolved, to be poured or rubbed on the surface of the meat.

No. 3.

	Take of common salt, - - - - -	7 lbs.
Strong Brine.	Nitre or saltpetre, - - - - -	¾ do.
	Water, - - - - - - -	1 gallon.

Dissolve, and use as No. 2, covering the meat with salt, or place it in strong brine after using the machine.

No. 4.

Sweet pickle for Tongue and Hams.

Take of common salt,	- - -	7 lbs.
Saltpetre,	- - - - - -	½ do.
Coarse sugar,	- - - - -	½ do.
Water,	- - - - - - -	1 gallon.

To be used the same as No. 2. If the ham, tongue, bacon, &c., is to be cured, smoked, it is only necessary to add to each quart of the above pickle a table-spoonful or more of Hackin's essence of smoke.

Obs.—Essence of smoke is nothing more than a little creosote dissolved in spirits.

Veal, to choose. The flesh of the bull and cow calf of this country is pretty much the same, though the latter is preferred for the udder. Choose the meat of which the kidney is well covered with white thick fat, the other parts should be dry and white; if clammy or spotted the meat is stale and bad. If veal is in danger of not keeping, wash it thoroughly and boil the joint ten minutes, putting it into the pot when the water is boiling hot; then wipe it dry and put it into a cool place.

Fillet roasted. Take out the bone and fill the space with stuffing or force meat; put some also under the flap; serve it up with good melted butter, and slices of lime over it. It requires particular care to roast it a nice brown.

The loin. This is considered the best part of the veal; the chump end must be stuffed like the fillet, and a toast may be put under the kidney; the fat being as delicate as marrow. Serve with melted butter, the same as a fillet.

Shoulder or veil. Stuff as for fillet with force-meat and serve as the same.

Loin of veal aux petits pois. Prepare and roast the loin, put two ladlesful of white sauce into a stewpan with a quart of boiled peas (previously dressed with a sprig of mint), a little salt, a teaspoonful of sugar, let it boil up, then add two table-spoonsful of butter, with a little arrowroot, shake the whole over the fire, pour them out into a dish, and place the loin in the centre, serve quite hot.

Obs.—The peas may be dressed in a brown sauce, with a little chopped parsley, and served with a roast loin or breast of veal.

The knuckle of veal Is generally boiled plain, and sent up with parsley and butter.

Loin of veal à la Purée de Celeri. Having your veal nicely roasted, place a border of mashed potatoes round the dish, take some sticks of celery cleaned, cut off the tops and make a purée. Stew the bottoms in some consommé with a little sugar until tender, place them upright in the border of potatoes with the veal in the centre, and pour the purée of celery round, serve quite hot; the purée should be of the consistence of good cream.

Neck, May be made into pie or broth.

To blanch veal or fowl. Veal of every part is to be made firm by means of boiling hot water: also lay the flesh of any kind of fowl required to be rendered firm, in hot water, allowing it to remain undisturbed at a short distance from the fire, plunging it afterwards into cold water. Especially veal intended for cooking or previously cut up into proper pieces for a fricassee, is to be kept for a quarter of an hour in boiling water at a distance from the fire, and then removed and washed in cold water. A leg or breast of veal must be set on the fire with cold water

to draw it a little: it must not however boil, as that extracts much of its goodness. Remove it from the fire; cover it over, and let it stand a quarter of an hour; after which it will be found to have become perfectly drawn and whitened. Take it out; lay it in cold water; wash it and dry it with a clean cloth.

Calf's head to boil. Cut it in two and take out the brains; wash the head well in several waters, and soak it in warm water for ten minutes before dressing; then put the head into a saucepan with plenty of cold water, and when it begins to boil, carefully remove the scum as it rises. It must be stewed very gently till it is tender, and serve with fine parsley and butter: the brains and tongue in a separate dish, the brains made into a sauce with chopped sage, cream, &c.

Obs.—When cold, it is very tasteless, but serves to make an excellent hash; the liquor in which it was boiled may be converted into soup.

Dressed Calf's head hashed. Take any of the head and tongue that remains, and cut into squares or slices; sprinkle over it a little salt, pepper, and nutmeg, and dredge or powder it with a little fine flour or arrowroot. If any soup of the previous day remains, make it up to a pint with good mutton broth, adding a glass of white or red wine with three spoonsful of mushroom catsup; put the meat into it and give it a boil up; when it is ready squeeze in the juice of a lime.

Obs.—A good cook will judge how much flour or arrowroot is necessary to thicken the quantity of gravy used, as much must depend upon the remains of the head, &c.

Roast. Wash and clean it well; parboil it; take out the bones, brains, and tongue; make force-meat sufficient for the head, and some

balls with bread crumbs, minced suet, parsley, grated ham, and a little pounded veal or cold fowl; season with salt, pepper, grated nutmeg, and lemon peel; bind it with an egg beaten up; fill the head with it, which must then be sown up or fastened with a skewer and tied. While roasting, baste it well with butter; beat up the brains with a little cream, the yolk of an egg, some minced parsley, a little pepper and salt; blanch the tongue, that is skin it; cut it into slices and fry it with the brains, force-meat balls, and thin slices of bacon; serve the head with white or brown thickened gravy; place the tongue, brains, and force-meat balls round it; garnish with sliced lemon. It will take one hour and a half to roast.

Calf's head Bigarree. Clean and blanch a calf's head; boil it till the bones will separate easily; then bone and press it between two dishes to give it an oblong shape; beat well the yolk of four eggs, a little melted butter, pepper and salt; divide the head when cold, and brush it all over with the beaten eggs, and stew over it grated bread; repeat this twice; with the grated bread that is put over one half, a good quantity of finely minced parsley should be mixed. Place the head in a dish, and bake it of a nice brown color; serve with a sauce of parsley and butter, or one of good gravy mixed with the brains, which have been previously boiled and chopped, season with a little white pepper and salt.

Russian method. Simmer it in sugar and water till the bones come out; keep the cheeks whole; cut the remainder in pieces; put it all but the cheeks again into the stock; stew it till it becomes like a jelly, and when there is just time sufficient to stew some raisins, have them ready cleaned and rubbed, and put them in whole; vinegar and more sugar are to be added if necessary, to give it an agreeable taste. The tongue and brains are served up separately, with a little of the gravy thickened and seasoned with port wine and a little whole pepper.

Potted calf's head. Wash and clean half a head, if large, or the whole if small; let it lie a few hours to soak, changing the water occasionally; then put it into a stewpan with the feet, that have been well cleaned, four onions minced, some parsley, thyme, salt, and cayenne; put as much water as will cover it, and let it stew gently for three or four hours; then take out the head and feet; separate it from the bones; mince and add some more pounded black pepper and salt; then strain the liquor upon it; stew for half an hour, and put it into moulds.

Veal olives. Cut half a dozen slices off a fillet of veal, half an inch thick and as long and square as you can; flatten them with a chopper, and rub them over with an egg, that has been beaten; cut some fat bacon as thin as possible, the same size as the veal; lay it on the veal, and rub it with a little of the egg; make a little veal force-meat and spread it very thin over the bacon; roll up the olives very tight; rub them with the egg, and then roll them in fine bread crumbs; put them on a small skewer and roast them at a brisk fire. They will take three quarters of an hour.

Veal Collops. Cut some slices from the upper part of the leg, and then prepare some grated bread seasoned with cayenne pepper, and salt; rub the slices over with the yolk of egg, and then dip them in the bread crumbs; fry them in a stewpan in a small quantity of butter until both surfaces are nicely browned, then place them on one side.

Prepare a gravy with a tea-cupful of water, (consommé is best,) a small piece of butter rubbed in flour, half a dozen sprigs of parsley, some sweet herbs, two burnt onions, three cloves, and a little mushroom catsup; let these simmer on a slow fire for half an hour, stirring occasionally; garnish with lemon.

Veal Cutlets. Prepare the cutlets, nicely flatten, and dredge a little fine salt over; dip them in melted butter, and put them upon a hot gridiron over a very clear fire, but not too hot; turn them quickly, to prevent the butter dropping, and to harden them; to preserve the juice let them be well cooked, and of a fine colour; dish them on gravy, and garnish with tufts of fried parsley, or crumbs.

Cutlets (Scotch.) Cut thin; beat them well; lay them in vinegar, mace, pepper, and salt for some hours; fry them slowly a light brown, and pour into the pan a little seasoned stock, and let them simmer, and thicken with flour and butter.

Minced veal. Mince it as fine as possible (do not chop it), put it into a stewpan with a few spoonsful of veal or mutton broth, a little lemon peel minced fine, a spoonful of milk or cream, thicken with butter and flour, and season it with salt, a table-spoonful of lemon pickle, or a little lemon juice.

Fried Liver and Bacon. Cut the liver rather thin, but not too thin so as to harden in the frying; chop a quantity of parsley; season it with pepper and lay it thick upon the liver; cut slices of bacon and fry both together; add a little lemon pickle to the gravy made by pouring the fat out of the pan, flouring, and adding boiling water.

Veal Kidneys. Cut three kidneys into thin slices, put a spoonful of ghee or butter into a stewpan, and just as it begins to get brown, throw in the kidneys, stir them about, and as soon as they get brown shake in a dessert spoonful of flour, stir it well and add a wine-glass of white wine, a quarter of a pint of broth, some small mushrooms, and let all boil together for five minutes; season with pepper, salt, nutmeg, and the juice of a small

lime; if too thick reduce with a little broth, serve plain, or as for ris de veau en caisses, or in a croustade of bread of a light brown colour.

Croquettes of veal or fowl. Pound in a mortar cold veal and fowl with a little suet, some chopped lemon peel, lemon thyme, chives, and parsley; season with nutmeg, pepper, and salt; mix all well together; add the yolk of an egg well beaten; roll it into balls, and dip them into an egg beaten up; then sift bread crumbs over them, and fry in ghee or butter.

Croquettes of sweetbread Mince some cold sweetbreads which have been dressed, and boil them in a white sauce or velouté; when quite cold, form them into balls, or into rolls about two inches long; fry and serve them with fried parsley in the middle, or make the croquet meat into a rissole. Roll out a piece of thin puff paste; enclose the meat in it; brush it over with a beaten egg, and strew over it grated bread; fry it of a light brown colour.

Cutlets of veal, fowl or mutton, with Love-apple sauce. Prepare cutlets of veal, fowl, or mutton; nicely flatten, and dredge a little fine salt over; dip them in melted butter and put them upon a hot gridiron over a very clear fire, but not too hot; turn them quickly to prevent the butter dropping, and harden them to preserve the juice; then cover them with the following sauce previously prepared: Take twelve ripe tomatas; cut them into halves; squeeze them just enough to get all the water and seeds out; put them in a stewpan with a capsicum and two or three table-spoonsful of beef gravy; set them on a slow fire till properly melted; then rub them through a tammis into a clean stewpan with a little white pepper and salt, and let them simmer together a few minutes; thicken, if requisite, with a little butter rolled in arrowroot or flour.

Obs.—An onion, with a clove or two, or a little Tarragon vinegar, is sometimes added.

Cotelettes de veau à la sans Façon. Prepare and shape your cutlets nicely, cut off the skin or any unnecessary part, dip them into beaten egg then into a dish of bread crumbs, finely chopped parsley and eschalots; flatten with your knife; then dip them into boiling ghee, and then again into the bread crumbs, flatten again with your knife and boil them over a clear fire; dress them in a tasteful manner, or nicely mashed potatoes.

Escalopes de Ris de veau en caisses. Blanch some sweetbreads, cut them in slices a little thiner than the fourth of an inch, place some ghee in a saucepan with two table-spoonsful of finely chopped young onions, lay the sweetbreads over, season with pepper and salt and place them over a slow fire; when done add a table-spoonful of chopped mushrooms, the same of parsley, half a pint of brown sauce, a little glaze, half a pint of clear broth, some grated nutmeg and sugar, simmer and keep shaking the whole well together for ten minutes; have ready some small paper cases, fill each three parts full, egg the top, sprinkle some bread crumbs over and place them in an oven for twenty minutes, pass a salamander over, and dress them tastefully in a dish.

MUTTON.

The selection will, of course, depend upon its appearance; a fine grain, with firm white looking fat, and a plumpness in the meat, not yielding to the finger like dough when pressed, is to be chosen. Butchers are constantly in the habit of blowing their meat to give it a fulness; such should always be rejected. It is not only a very dirty custom, but the meat will never keep so long as it otherwise would, if dressed without this practice, and which a butcher, unless particularly cautioned, is sure to do. The finest mutton is wedder of from five to six years old that has

been fed on grain, and is generally priced at more than treble the common country meet. The flesh of ewe mutton is paler, and not of so high a flavour; ram and goat mutton is larger, the flesh a deeper red and strong tasted.

The joints principally brought to table in this country are the saddle, hind, and fore-quarter, leg and loin. The saddle at large parties is sometimes cut with a portion of the hind legs attached, which, when dressed, though it may give it the appearance of being large and finer, is any thing but recommendable, from its unsightliness, and as well as being very uneconomical.

Saddle of mutton. This joint should be hung as long as possible, the kidneys being removed; a few cloves of garlic, stuck under the fat, improves its flavour. When to be dressed, divide the tail and skewer them back in a ring on each side; let the flaps also be turned under, and the joint carefully put on the spit; before it is dished, sprinkle it with salt, dredge it with flour, and froth it nicely.

Haunch of mutton. This joint is prepared and dressed the same as the saddle; a couple or more cloves of garlic may be stuck in the knuckle, and if necessary, a little pounded ginger and black pepper rubbed over it.

Obs.—To dress it like venison—after it has hung a sufficient time, lay it in a dish and soak it in port wine, turning it frequently; then paper up the fat and roast it, basting it with butter and the wine mixed together; serve with gravy and currant jelly sauce.

Fore-quarter or shoulder. Either of these joints may be roasted and dressed in the usual manner, or if salted for a day or two and boiled, should be smothered with onion sauce; this sauce is also sent to table sometimes with the roast shoulder. It is an

economical plan to salt the shoulder for boiling, and dress the remainder either as a braise, chops, harricot, cutlets, &c.

Leg of mutton, May either be roasted, boiled, stewed, cut into steaks, &c. If roasted, it is dressed as the haunch or shoulders; beet root is a proper accompaniment. When to be boiled it should be put in a paste or cloth to keep it clean; serve with caper sauce, mashed turnips, or other vegetables.

Obs.—It is unnecessary for the purpose of this work to enter into the details of roasting and boiling the different joints, minutely. I consider it sufficient to mention the way in which they should be served and sent to table.

Harricot of mutton. Take a tender neck or loin of mutton; cut into chops of equal thickness; flour and fry them brown in a little butter, and drain them on a cloth; spread over a dish or sieve; then put them into a stewpan, and cover with gravy, which may be made in the fryingpan by the addition of a little boiling water; add one large or a dozen small button onions, a couple of turnips cut into slices, and stew gently until the meat is tender; then take out the chops and vegetables; strain the gravy, removing all the fat; put some butter into the stewpan with a little flour, and stir it until melted and smooth; add the gravy to this by degrees, and stir together until it boils. Have ready some carrots and turnips cut into slices, with a few small onions parboiled; add these to the meat; season with pepper and salt, and simmer gently for a quarter of an hour; then take out the chops; lay them in a dish, and cover with the sauce and vegetables.

Obs.—Beef steaks and veal cutlets may be dressed in the same way.

White Sauce for harricot. Cut some young turnips into small sized balls or any other shape; blanch them in boiling water; drain and stew them with a little sugar and a few table-spoonsful of

clear broth over a quick fire; reduce them to a glaze, and then take them off; pour in four or five spoonsful of broth or Béchamel; season with salt, and, if too thick, add a little cream, and cover the chops with the sauce.

Gigot à l'ail. Leg of Mutton with garlic. Shred as much garlic as you please; put it into five different waters with a little salt; boil it five minutes in each; drain and place in the dripping pan under the mutton whilst roasting; or else put the garlic with some of the gravy into a stewing pan, and give them a gentle browning.

Hashed Mutton. Trim off all sinews, skin, and gristle; cut the meat into neat slices, and lay it on a plate on one side; take the remainder of the joint bones, &c., and cover them with boiling water; add some pepper-corns, the same of allspice, a few sprigs of parsley, half a head of celery cut into slices, with some lemon thyme; let this simmer gently for half an hour; slice a little onion; put it into a stewpan with a table-spoonful of butter, and fry it over a quick fire until a light brown; then stir in as much flour or arrowroot as will make a thick paste, by degrees; add the gravy you have made, and let it boil very gently until it is of the thickness of cream; then strain it into a basin, and put it back into the stewpan; season it with a spoonful of walnut or mushroom catsup, or pickled onions, girkins, capers, &c.; (cover the bottom of a dish with sippets of bread); put in the meat, and let it simmer gently, but do not let it boil; place it in the dish with the gravy over the sippets plain or fried, and serve.

A plainer way. Cut the meat as directed in the last receipt; sprinkle it with flour or arrowroot; make a gravy with the remainder, to which add a few slices of onions; when sufficient-

ly done, season with pepper and salt and any pickle liquor; add the meat, and let it warm up, but not boil; garnish with fried sippets cut into the shape of dice.

Maintenon Cutlets. Cut your mutton into chops; beat them flat with a rolling pin; mash the yolk of a hard boiled egg, and mix with it chopped sweet herbs, grated bread, nutmeg, salt, and pepper; cover the chops with it, and put each into a piece of clean, well buttered paper; broil them over a clear fire, turning them often; serve in the paper or with a brown gravy.

Chops to broil. Trim your chops nicely; sprinkle a little pepper and salt over them, and broil over a clear fire.

Fried in Potatoe batter. Dress your chops à la maintenon; remove the papers; then cover with mashed boiled potatoes, bound together with the yolk of eggs; fry them in hot ghee to a nice delicate brown.

Mutton chops. Cut your chops and trim them; dip them into hot melted butter or warm ghee; cover with grated bread mixed with chopped parsley, a little sweet marjoram, salt and pepper; then dip the chops into the yolk of eggs beaten up, and sprinkle them with crumbs of bread; fry them in butter, and serve with a thickened gravy.

Another way. Cut the chops of a loin of mutton; pare off the fat; dip them into a beaten egg, and strew over them grated bread seasoned with pepper and salt, and some finely minced parsley; fry them in a little butter, and lay them upon a sieve to drain near the fire; thicken about half a pint of gravy; add a table-spoonful of mushroom catsup, and one of port wine; put the chops into a dish with the gravy, and garnish with fried parsley or sliced lime, or as cotelettes de veau.

Kidneys with Champagne.

Take six or twelve kidneys, according to the quantity that you wish to dress; remove the skins; cut and mince them into small slices; have a little bit of lean bacon cut into squares; fry them with a very little bit of butter; when the bacon is of a good colour, put in the kidneys, taking care to shake the pan frequently so as to fry them equally. When they are done, strew over them a little salt and pepper, some parsley chopped very fine, and a very small bit of shallot well chopped, also throw in a little flour; stir up all with a spoon; then moisten with a glass of white champagne, but do not let it boil, otherwise the kidneys will be hard and uneatable;—add a little lime and a little cayenne, and observe that this dish should be well seasoned. Put the kidneys first in the dish, and let the sauce have one boil to do the flour;—mind that the sauce be properly thick to add to the meat, but not too much so.

Broiled Kidneys.

Cut the kidneys open in the centre, and remove the skin that covers them; then keep the two sides open with a small skewer of wood; dust them well with pepper and a little salt; dip them into melted butter; broil the side that is cut open first; then turn them that they may retain their gravy. Have ready some chopped parsley mixed with fresh butter, lemon juice, pepper, and salt; put a little over each kidney, and serve on a hot dish.

French way.

Cut the kidneys into very thin slices; flour and fry quickly until they are quite crisp; while frying, add pepper and salt; serve in a good brown gravy slightly flavoured with garlic.

Squab pie.

Cut apples or white pumpkin as for other pies, and lay them in rows with slices or pieces of mutton, pork or bacon; shred two or three middling sized onions, and sprinkle amongst them, adding

salt, pepper and sugar, with a sufficiency of clear gravy or water; cover with a paste as usual.

Sheeps' brains fried. Take the skin from the brains without breaking them, and let them soak for two hours in lukewarm water; when they are quite white, put them into a stewpan half full of boiling water with half a pint of vinegar and some salt; let them boil until they are firm: which they will soon be; then put them to drain; make a very light batter: cut and dip them into it, fry of a nice brown over a quick fire. They require a good deal of frying. Garnish them with fried parsley.

Sheeps' Trotters. Stew them gently until the bones come out; save the liquor they are boiled in for stock; take out the bones, and stuff the skin with forcemeat; stew them in some of the stock for half an hour, which must be flavoured with onions, chopped parsley, pepper, salt, and a little mushroom ketchup or Harvey sauce.

Haggis. Wash and clean the hearts and light, or the pluck; cleanse and parboil them; then mince very small; add one pound of chopped suet, with two or three large onions minced, and four table-spoonsful of flour or oatmeal; season highly with pepper and salt, and mix all well together; the bag or stomach being very clean (and which it can only be by continual fresh washings and soakings), put in the above ingredients, and press out all the air; sew it up, and boil for two or three hours. A cloth that has been wetted and sprinkled with flour, may be used, or boiled in a jar tied over.

Mutton ham. Take a large fat leg of mutton (lean meat will not answer), two ounces of raw sugar, four ounces of common salt, and half a spoonful of saltpetre; the meet is to be well rubbed with this,

and then place in a deep dish; it must be beaten and turned twice a day for three days; the scum which comes from the meat having been taken off, it is to be wiped and again rubbed with the mixture and the meat well rolled; this should be done for eight or ten days, and the meat should be regularly turned; after which it is to be exposed to smoke for ten or twelve days, or dipped in pyroligneous acid.

Obs.—Green mango wood is the best for smoking meat with.

LAMB.

When carefully fattened, this is light and suitable for delicate stomachs; the generality brought to market and offered for sale is far inferior to the mutton, and very seldom fit to be put on the table; indeed, few Indian legs of mutton exceed in weight the leg of lamb at home.

Saddle of Lam aux petits pois. Roast a saddle of lamb or of small mutton in the same manner with vegetables as directed for a fillet of beef, and brown it with a salamander. Put a quart of boiled green peas into a stewpan with two ounces of butter, a tea-spoonful of sugar, a little arrowroot and six table-spoonful of cream, shake them round well over the fire, pour them in the dish, and dress the saddle over them.

To boil a leg. Place it in cold water and simmer gently, allowing a quarter of an hour or little more to each pound; the loin cut into chops, and dressed may be put round it.

To roast a leg. It may be prepared in different ways for roasting; such as larding with ham or bacon, or forced with oysters or mushrooms; but it is most usual here to dress the loin and leg together, and send to table with plain clear gravy and potatoes browned round it; mint sauce is generally served with roast or broiled lamb.

Forequarter. When roasted whole, either at or before sending to table, the shoulder may be raised and a pat of butter laid between the meat with cayenne pepper, lime juice and a table-spoonful of mushroom catsup.

Obs.—A forequarter of kid is to be dressed in the same way; both should be served quite hot, with mint sauce in a butter-boat.

Stewed breast with cucumbers. Half roast it either in the regular manner or in a stewpan, and give it a nice brown appearance; then add a sufficient quantity of stock with sliced cucumbers, sweet herbs, pepper, and salt; stew it gently without boiling, and thicken the sauce before serving, with flour or arrowroot.

Obs.—The breast may be boiled plain, and served with mashed turnips or white beet-root.

Shoulder of mutton or Lamb à la polonaise. Cut the meat from the top and a little from the bottom (of a cold roast shoulder) so as to preserve the shape; lay the shoulder in a baking dish and surround the joint with mashed potatoes; mince the meat cut off very fine, chop up an onion, put it into a stewpan with a little butter, and fry a light brown, add a table-spoonful of arrowroot, a pint of brown sauce with half the quantity of stock, boil for a few minutes, add the minced meat, season with salt and some mushroom catsup, then add the beaten yolks of a couple of eggs, stir the whole well; when the eggs have set put it over the shoulder, and egg it well, sprinkle with bread crumbs and bake it in a moderate oven. Salamander a light brown, and serve with a little seasoned gravy round it.

Obs.—A cold saddle may be dressed in the same way, only when cutting off the meat, leave the flaps entire to preserve the shape.

Breast with green peas and brown sauce. Braize the whole breast; when it is done take out the small bones, flatten it between two dishes, and let it cool; next cut it into the size of small chops, and warm it in some of the liquor in which the breast has been braized; lastly drain and glaize and cover it with the peas in the following manner: Take some very fine peas, which prepare (see French fashion) with a little fresh butter; drain them; then simmer them over a very slow fire with a small slice of ham, and a bunch of parsley and green onions; when they are nearly done, take out the ham, parsley, and onions; finish dressing them with two spoonsful of espagnole and a little sugar; cover this over the meat. If you have no espagnole, put a tea-spoonful of flour with the peas; moisten with some of the liquor which has braised the breast of lamb or mutton; reduce it, and season with salt and pepper.

Leg of Lamb à la palestine. Boil your leg of lamb either in a cloth or paste; when ready dress it over with a purée rather thicker than usual of Jerusalem artichokes.

Obs.—A boiled leg may also be dressed with a purée of turnips or spinage.

Forequarter of Lamb aux points d' asperges. Roast your lamb, with a paper over it, have ready a sauce prepared with the green tops of asparagus, pour it round the lamb, and serve hot.

Breast, with peas and white sauce. Take a breast of lamb, which braize as above; stew the peas also in the same manner, but instead of using espagnole you must use some tournée, or else a small bit of butter, and a tea-spoonful of flour will answer the same purpose; moisten with broth only. Thicken

the sauce with the yolks of two eggs to give a white appearance.

To Fry a breast. Fry it plain, or dip it in an egg well beaten on a plate, and strew some fine stale bread crumbs over it; garnish with crisp parsley, and serve with grill sauce.

Shoulder, grilled. First boil it; score it in chequers about an inch square; rub it over with the yolk of an egg, pepper, and salt; strew it with bread crumbs and dried parsley, or sweet herbs; broil it over a clear fire till it is a nice light brown colour; send up some gravy with it, or make a sauce for it of flour and water well mixed together, with an ounce of fresh butter, a table-spoonful of mushroom or walnut catsup, and the juice of half a lemon or lime.

Hotch potch. Take as many mutton or lamb chops as you please; cut off the fat; prepare carrots, turnips, onions, green peas, celery, lettuce, in fact any vegetables (pepper and salt); cut into small slices; place a layer of chops first in the stewpan; cover with the mixed vegetables; put on another layer of chops, and so on until the whole are added; then cover with water, and let it simmer for two or three hours gently. The vegetables must be very well cooked, but not dissolved.

Fricandellans. Mince the lean of cold lamb or veal very fine; soak a large slice of crumb of bread in boiling milk; mash it and mix with it the minced meat, a beaten egg, some boiled chopped parsley and thyme, a little grated lemon peel, pepper and salt; make it into small flat cakes, and fry them in butter or ghee; serve up dry or with a little rich gravy.

Sweetbread à la Dreux.

Select them of a large size and very white; pare the sinews and the fat; throw the sweetbreads into warm water and let them disgorge the blood, and make them as white as possible; blanch them thoroughly, which is known by their becoming quite firm under your fingers; as long as you feel a softness in it, they are not blanched through. Then set them to cool in cold water; lard them with ham chequer-like, very close to the level of the sweetbread; put the sweetbreads between layers of bacon, and stew them three quarters of an hour; next drain and glaze them, and serve up either with Veloute sauce or Espagnole.

Lambs' sweetbreads.

Blanch them and put them a little while into cold water; then put them into a stewpan with a ladle-full of broth, some pepper and salt, a small bunch of onions, and a blade of mace; stir in a bit of butter and flour, and stew half an hour. Have ready the yolks of two or three eggs well beaten in cream with a little minced parsley, and a few grates of nutmegs; put in some boiled asparagus-tops to the other things; do not let it boil after the cream is in, but make it hot and stir it well all the while; take great care it does not curdle. Young French beans or peas may be added; first boil of a beautiful green.

Lamb or Kid pie.

Take any part of the forequarter or loin; cut it into slices and season as fowl or veal pie, or simply with mushrooms, spices, and sweet herbs; artichoke bottoms and hard boiled eggs may be added.

Fricasseed Lamb secrets.

Skin and wash, then dry and flour them; fry of a light brown in ghee or butter; lay them on a sieve before the fire till you have made the following sauce; thicken almost half a pint of veal gravy with a bit of flour

and butter, and then add to it a slice of lemon, a large spoonful of mushroom ketchup, a tea-spoonful of lemon pickle, a grate of nutmeg and the yolk of an egg beaten well in two large spoonsful of thick cream; put this over the fire and stir it well till it is hot and looks white; do not let it boil, or it will curdle; then put with it the fry, and shake it about over the fire for a minute or two; serve in a very hot dish.

PORK.

If young, the skin of pork is thin and the lean breaks with a pinch under the finger. If the skin is hard and thick, it is old; though the old is best for hams. When fresh, the meat is smooth and dry; if soft and spotted, it is tainted; the fat should be clear and of a whitish colour, free from kernels, as in such a state it is unwholesome.

Pork to roast.

When the skin is left on the joint which is to be roasted, score it across in narrow stripes, or in diamonds about a quarter of an inch apart, before it is put to the fire; rub a little sweet oil or ghee over the skin, particularly if the meat be not very fat, this makes the crackling crisp and brown, and is the best way of preventing its blistering, which is always the case if put too near the fire. Pork may be stuffed with sage and onions as for ducks. Joints from which the fat has been pared will require less roasting than those on which the skin is retained. Brown gravy, apple, tamarind, or tomata sauce are the usual accompaniments to all roasts of pork, except a sucking pig, which is served with currant jelly, prune sauce, or bread sauce with currants in it.

To boil a leg of pickled pork.

Wash it well from the pickle, and scrape it as clean as possible; simmer it slowly, it must have half an hour to the pound. Skim the pot very carefully, and when you take the meat up, scrape and trim

it well; if it is to be served with the skin, score it in diamonds or dice, and take out every other square; glaze or sift over fine sugar and set it in an oven, or glaze it with a salamander; serve with peas pudding. A hand or any other piece of pickled pork is served in the same way. If not done enough, it is uneatable; if too much, it loses its colour and flavour.

To pickle. See receipt for beef, hams, &c.

Loin or neck of pork à la Bourgingnote. Trim the loin, remove the skin and cover it with paper, previous to roasting chop up six large onions, put them into a stewpan with two table-spoonsful of butter over the fire; when tender add a table-spoonful of flour or arrowroot with a ladle of brown sauce; mix and boil the whole well, then add a tea-spoonful of chopped sage, some sugar and salt, stir in the beaten yolks of four eggs, when set remove immediately from the fire. Then spread it over the pork half an inch thick, place it in the oven for a few minutes and brown with a salamauder, serve with a sauce prepared as follows: Brown sauce half a pint, consommé four table-spoonsful, one of sage, two of mushroom catsup, a tea-spoonful of chillie vinegar, a little sugar and salt.

Pork chops. Cut the chops about half an inch thick; trim them neatly; put a fryingpan on the fire with a bit of butter; as soon as it is hot put in your chops, turning them often till brown all over. They will be done enough in about fifteen minutes; season with a little finely minced onion, powdered sage, pepper, and salt.

Another way. Prepare the chops as the last receipt, dip them into a beaten egg, and strew over them bread crumbs, finely minced onions, powder-

ed sage, pepper and salt, and fry in a little butter or ghee, and lay them upon a sieve near the fire to drain.

To scald a sucking pig. As soon as it is killed, dip it into cold water for a few minutes; then rub it over with finely pounded rosin, and plunge it into scalding water for a minute; take it out, lay it on a board and scrape off all the hair; if any remains, that part must be dipped in again; when clean, wash it well in warm water and then in cold several times. Take off the feet at the first joint; slit open the belly; take out the liver, heart, and entrails; wash the pig thoroughly in cold water; dry it and fold it in a cloth; the sooner after this that it is roasted the better.

To roast. Stuff the belly with some bread, chopped sage leaves, butter, an egg, salt and pepper, and sew it up; skewer the legs back, and lay it near a brisk fire until thoroughly dry; as it becomes warm, rub it with some butter in a cloth all over; then dredge it well with flour, and when roasted, scrape the flour off, and rub it again with the buttered cloth; lay it on a very hot dish, and cut it up; mash the brains with a little gravy, and some of the stuffing, and serve in a sauce-boat.

Obs.—The plain way of sending a roasted pig to table, is simply with a lime in the mouth accompanied with currant, prunes, apple, sweet tamarind sauce, or bread sauce with currants in it.

Baked. Prepare the pig exactly as for roasting; lay it in a dish, and brush it all over in every part with the white of an egg well beaten, and put it in the oven to bake; when it will be nicely crisped.

Brawn, to collar. Wash, separate, and clean very thoroughly a large boar or pig's head, feet, and ears; lay them into a good brine for twelve hours or more with a little saltpetre. To make the col-

lar larger, boil two ox heels with the head, feet and ears, until all the bones can easily be taken out; then lay the head flat, and the feet and small pieces into the middle; roll it together while hot, and press it with a heavy weight until it becomes cold. Boil for half an hour in as much of the liquor as will cover the brawn, a handful of salt, one ounce of black and white pepper mixed, and one or two bay leaves; when cold, pour it over the brawn.

Obs.—In India you are necessitated to omit the bay leaves; a few peach may be substituted.

Mock brawn. Take the blade-bone out of the shoulder of a pig, and boil it gently two hours or more, according to the age of the animal. When it is cold, season it very highly with black pepper, cayenne, salt, a very little allspice, minced onion, and thyme; let it lie a night in this seasoning; the following day make a savory force-meat of pounded veel, ham, beef suet, minced parsley, thyme and an onion, a little lemon peel, salt, nutmeg, pepper, and cayenne; bind it with an egg beaten, and stuff where the bone has been taken out; put it in a deep pan with the brown side downwards, and lay underneath some twigs or sticks to keep it from sticking to the bottom. Pour in a bottle of beer, and put it into the oven; when nearly done, take it out and clear off all the fat; add a bottle of madeira or other white wine, and two table-spoonsful of lemon juice; return it to the oven, and bake it until it becomes as tender as a jelly.

Obs.—If the boar is an old one, it will require to be baked six or seven hours. This is eaten hot.

Brawn of calf's head. Take the bones out of the head that has been half cooked in a braise of half vinegar and water, with a sufficient quantity of spices, sweet herbs, and two cloves of garlic; let it cool; put in two calf's and one cow's heel that has been boiled until the bones can be easily removed; dredge

all equally over with fine salt; roll hard and bind it well with a cloth or roller tied round with tape, and simmer it very slowly from three to four hours; it must not boil. Keep it in souse made of the liquor, vinegar, lime or lemon juice, some chillies or cayenne, with black pepper whole, and a sufficiency of salt; give this a boil up, and pour over it.

Ham to boil. A ham requires to be well soaked, and very gently stewed; if it is suffered to boil up, no simmering after will be able to recover it. It is best soaked in lukewarm water, and, if very dry, should remain in it at least twelve hours; when it is sufficiently soaked, trim it very clean; put it into plenty of cold water, and remove the scum. A ham of a middling size, of about fifteen pounds, will take from four to five hours, and if to be eaten cold, will be all the better for a little longer boiling; when done, remove the skin, and dust it well over with grated crust of bread, or glaze it; some cooks stick cloves over it. The knuckle should be ornamented with a frill of white paper.

Ham to bake. Put a quantity of suet into the pan in which the ham is baked, and cover the top with a coarse paste; the gravy in the dish, when the ham is properly baked, will be a thick jelly, and serve to flavour stock or soups, or may be converted into essence of ham.

Broiled ham. Ham may be broiled on a gridiron over a clear fire, or toasted with a fork, taking care to slice it the same thickness in every part.

Ham pasty, meat or fish. Make a good rich stock, season it well with mace, salt, pepper and sugar, thicken it with animal jelly, isinglass or arrowroot; border your dish with paste, dip sippets nicely prepared into well seasoned gravy, or cream, accord-

ing to whether you use meat or fish; if made of game, dip them into a gravy with wine, lime juice and sugar, lay the bottom over with slice of ham and veal or fowl, game or venison, or fish with any force-meat balls to correspond, put in slices of marrow dipped in yolks of eggs well seasoned, sprinkle in a little lemon or citron peel with sugar, and pour in some of the prepared stock, and the remainder over the whole, bake and eat it cold.

Potted ham or tongue. Cut a pound of the lean of cold boiled ham or tongue, and pound it in a mortar with a quarter of a pound of the fat or with fresh butter (in the proportion of about two ounces to a pound), till it is a fine paste (season it by degrees with a little pounded mace or allspice); press it close down in pots, and cover it with clarified beef suet, a quarter of an inch thick; let it stand in a cool place; send it up in the pot, or cut out in thin slices; it is excellent for sandwiches.

Bacon to cure dry. Dry your meat thoroughly; rub it well with equal parts of salt and saltpetre finely pounded, and cover over with a board and heavy weights in a cool place; in twelve hours remove the weights, and rub each piece separately and thoroughly with dry salt, repeating the same daily; sugar and limes may be added: the proportion of sugar being about two ounces to a pound of salt, with four limes. If the weather is cool, the meat should be turned and rubbed for ten or twelve days longer; when sufficiently salted, dry it well, and hang it up to smoke for ten days more.

Obs.—The best method of smoking meat in India, is with green mangoe wood.

Bacon to boil. Cover the quantity of bacon you please to dress with cold water; let it boil gently three quarters of an hour, if for one pound, and allow a quarter or more, for every other.

Take it up; scrape the underside well, and cut or peel off the rind, grate a crust of bread over the top, as directed for ham, and put it before the fire for a few minutes. It must not be kept there too long, or it will spoil.

Obs.—Bacon is sometimes so salt as to require soaking for a couple of hours before being dressed; all the rusty and smoked part should be then cleaned off, and the underside and rind scraped as clean as possible. A couple of pounds is sufficient to serve up for ten or twelve persons.

To preserve from rusting. Wrap the bacon round with new hay bands, and hang in a safe place from vermin.

Bacon slices fried. May be fried or broiled on a gridiron over a clear fire, or toasted with a fork, cutting it into slices (after it has been dressed) about a fourth of an inch thick; grate some crumbs of bread over it on both sides, and grill or toast the same. They are an agreeable accompaniment to poached or fried eggs.

Beans and Bacon. Windsor beans should be served young and fresh gathered: boil them in salt and water; when done, drain them, and lay the bacon over the beans without any sauce; the bacon should be nicely boiled. Send up separately in a sauce-boat; chopped parsley in melted butter.

Obs.—Beans are likewise an excellent garnish to a ham; serve them plain round it. Duffin beans are a very good substitute for Windsor, only they require the skins to be taken off before boiling.

Bacon and Peas. After having nicely stewed the peas, cut the bacon into pieces an inch square, or any other fanciful shape; lay them in water for half an hour to take off the briny taste;

then fry them of a fine colour, and drain all the grease; then stew the bacon with the peas for a few seconds.

Bacon and eggs. Cut the bacon very nicely, and fry it of a light brown colour; dish it on a hot plate; wipe the fryingpan very clean, and let it be hot enough, not to allow the eggs to spread; lay them in gently; lift the pan, as the least burning gives them an unpleasant taste; dish the eggs over the bacon, and garnish with crisped parsley.

Petit toes. Put a thin slice of bacon at the bottom of a stewpan, with some broth, a blade of mace, a few pepper-corns, and a bit of thyme; boil the feet till they are quite tender. This will take full twenty minutes, the heart, liver and lights, will be done in half the time; when they are to be taken out and minced fine. Put them all together into a stewpan with some gravy; thicken it with some butter rolled in flour; season it with a little pepper and salt, and set it over a gentle fire to simmer for five minutes, frequently shaking them about. Have a thin slice ready of bread toasted very lightly, divide it into sippets, and lay them round the dish; pour the mince and sauce into the middle of it, and split the feet, and lay them round it.

N. B.—Petit toes are sometimes broiled dipped in batter, and fried a light brown.

Bologna Sausages. Take a pound of beef suet, a pound of pork, a pound of bacon fat and lean, and a pound of beef and veal; cut very small; take a handful of sage leaves chopped very fine with other sweet herbs; season pretty high with pepper and salt; take a large well cleaned gut, and fill it; set on a saucepan of water, and when it boils, put it in, first pricking it to prevent its bursting; boil it an hour.

Another. Mince six pounds of rump of beef very fine, and two of bacon; pound them; mix with it six or eight cloves of garlic, and season high with spice, black pepper, and salt; fill into large well cleaned skins; tie them in nine inch lengths; hang them in the smoke. They should be boiled and eaten cold.

Another. Mince bacon, veal, pork, and suet of each one pound, two ounces of sage, and one of basil; season with three cloves of garlic to each pound; add herbs, such as thyme and parsley, allspice, nutmeg, and salt; pound them very fine, and fill into large skins nine inches long. The meat may be prepared a day or two before, with a little saltpetre, salt, and brown sugar; boil and hang them in smoke, and eat them cold.

CHAPTER X.

GENERAL DIRECTIONS FOR POULTRY AND GAME.

It is the common practice with cooks in this country, when preparing poultry for table, to partially cut the throat of the bird, throwing it on the ground to flutter, and die; this renders it tough. When fowls cannot be kept a sufficient time, and are required for immediate use, cutting off the head at one stroke, and causing sudden death, will, if the bird is not an old one, render it as tender as if kept for several days. The next process is the cleaning; and as the feathers are seldom plucked off, being of no value, and time generally the principle object, the bird is dipped in scalding water, and the feathers at once stripped off; after which, it must be dried and drawn; the inside removed at the vent, taking care not to injure the gall bladder, as it taints every part it touches, and which no washing will remove.

Guinea fowls, as well as other poultry which require to be sent to table with their heads turned under the wing, must have them sewn on again, if killed as above recommended. Ducks and pigeons may be dressed as soon as killed; the latter require their crops to be very carefully washed and cleaned.

A quick and clear fire is necessary for roasting poultry; wild fowl should be nicely browned, but not overdone, otherwise the flavour will be destroyed. They, as well as tame poultry, require to be continually basted, and sent to table properly frothed.

Guinea Fowls

Are larded and stuffed as poultry, and roasted in the same manner, only they require less doing; the head must be turned under the wing like a pheasant; when boiled, they are dressed as fowls.

To bone a Fowl or Turkey without opening it.

After the fowl has been drawn and singed, wipe it inside and out with a clean cloth, but do not wash it; take off the head; cut through the skin all round the first joints of the legs, and pull them from the fowl to draw out the large tendons. Raise the flesh first from the lower part of the back bone, and a little also from the end of the breast bone, if necessary; work the knife gradually to the socket of the thigh with the point of the knife; detach the joint from it; take the end of the bone firmly into the fingers, and cut the flesh clean from it down to the next joint, round which pass the point of the knife carefully, and when the skin is loosened from it in every part, cut round the next bone, keeping the edge of the knife close to it until the whole of the leg is done. Remove the bones of the other leg in the same manner; then detach the flesh from the back and breast bone, sufficiently to enable you to reach the upper joints of the wings—proceed with these as with the legs, but be especially careful not to pierce the skin of the second joint; it is usual to leave the pinions unboned, in order to give more easily its natural form to the fowl when it is dressed. The merry-thought and neck bones may now easily be cut away, the back and side bones taken out without being divided, and the breast bone separated carefully from the flesh (which, as the work progresses, must be turned back from the bones upon the fowl until it is completely inside out). After the one remaining bone is removed, draw the wings and legs back to their proper form, and turn the fowl the right side outwards.

A turkey is boned exactly in the same manner, but as

it requires a very large proportion of force-meat to fill it entirely; the legs and wings are sometimes drawn into the body to diminish the expense of this. If very securely trussed and sewn, the bird may be either boiled or stewed in rich gravy, as well as roasted, after being boned and forced.

To bone Fowls for fricasees, curries and pies. First carve them entirely into joints; then remove the bones, beginning with the legs and wings at the head of the largest bone; hold this with the fingers, and work the knife as directed in the receipt above. The remainder of the bird is too easily done to require any instructions.

To bone a leg of mutton and forced. Turn the underside of the mutton upwards, and with a sharp knife cut through the middle of the skin from the knuckle to the first joint, and raise it from the flesh on the side along which the bone runs, until the knife is just above it; then cut through the flesh down to the bone; work the knife round it in every part till you reach the socket; next remove the flat bone from the large end of the joint, and pass the knife freely round the remaining one, as it is not needful to take it out; clear off the meat when you again reach the middle joint; loosen the skin round it with great care, and the two bones can then be drawn out without being divided. This being done, fill the cavities with the force-meat, adding to it a somewhat high seasoning of eschalot, garlic, onion or cut out with the bone nearly a pound of the inside of the mutton; chop it fine with six ounces of delicate striped bacon, and mix with it, thoroughly, three quarters of an ounce of parsley and half as much of thyme and winter savory all minced extremely small, a half tea-spoonful of pepper (or a third as much of cayenne), the same of mace, salt, and nutmeg, and either the grated rind of a small lemon or four eschalots finely shred. When the lower part of the leg is filled, sew the skin neatly together where it

has been cut open, and tie the knuckle round tightly, to prevent the escape of the gravy. Replace the flat bone at the large end, and with a long needle and twine draw the edges of the meat together over it. If it can be done conveniently, it is better to roast the mutton thus prepared in a cradle spit, or upon a hanging or bottle-jack with the knuckle downwards. Place it at first far from the fire, and keep it constantly basted; it will require nearly or quite three hours roasting. Remove the twine before it is served, and send it very hot to table with some rich lemon gravy.

To bone a shoulder of veal, mutton, or lamb.

Spread a clean cloth upon a table or dresser, and lay the joint flat upon it with the skin downwards; with a sharp knife cut off the flesh from the inner side nearly down to the blade bone, of which detach the edges first: then work the knife under it, keeping it always close to the bone, and using all possible precaution not to pierce the outer skin. When it is in every part separated from the flesh, loosen it from the socket with the point of the knife, and remove it; or without dividing the two bones, cut round the joint until it is freed entirely from the meat, and proceed to detach the second bone; that of the knuckle is frequently left in, but for some dishes it is necessary to take it out; in doing this, be careful not to tear the skin. A most excellent grill may be made by leaving sufficient meat for it upon the bones of a shoulder of mutton; when they are removed from the joint, it will be found very superior to the broiled blade-bone of a roast shoulder, which is so much esteemed by many people.

To bone a Hare.

"To remove the back-bone clear from it first the flesh in the inside; lay this back to the right and left from the centre of the bone to the tips; then work the knife on the upper side quite to the spine, and when the whole

is detached except the skin which adheres to this, separate the bone at the first joint from the neck-bone or ribs (we know not how more correctly to describe it), and pass the knife with caution under the skin down the middle of the back. The directions for boning the thighs of a fowl, will answer equally for a hare, and we therefore refer the reader to them."

Larding. To acquire this art, it is necessary, that the beginner should first see the process performed, after which, practice alone will lead to success. The instruments necessary are pins of various sizes made for the purpose; one end like large tweezers, holds the substance to be introduced, the other is sharp for puncturing the fowl or meat; however, if the person is unacquainted with the art, it is better left undone; for unless the meat be nicely and equally covered, its appearance is totally spoilt, and unfit for the table. Ham, bacon, oyster, anchovies, truffles, morels, mushrooms, parsley, lemon peel, almonds, nuts, &c., are all used. Bacon for this purpose should be cured without saltpetre, otherwise it turns veal or poultry red; the firmest is most proper for larding.

Alderman in chains Is either a roast or boiled turkey with the accompaniment of sausages around the dish, and which may be made of pork, ham or beef, and oysters.

Turkey boiled, with celery sauce. Take a hen or fine young cock; clean and truss it nicely; wrap it up in layers of bacon in a cloth; then boil it in plain water with a little salt, butter, and lemon juice; drain it and cover it over with celery or oyster sauce. A small hen bird boils better than the larger sort, and may be stuffed in a variety of ways, with herbs like veal stuffing, sausage meat, or bacon, and served with white sauce, or the above.

Boiled by steam. Fill the body of the turkey with oysters, and let it boil by steam without any water; when sufficiently done, take it up; strain the gravy that will be found in the pan, and which, when cold, will be a fine jelly; thicken it with a little flour; add the liquor of the oysters intended for sauce, also stewed, and warm the oysters up in it.

Roasted Turkey. A roast turkey may be stuffed in various ways; a veal stuffing being the most common. When you first put a turkey down to roast, dredge it with flour; then put about an ounce of butter into a basting ladle, and as it melts, baste the bird therewith; keep it at a distance from the fire for the first half hour, that it may warm gradually; then put it nearer, and when it is plumped up, and the steam draws in towards the fire, it is nearly enough; then dredge it lightly with flour, and put a bit of butter into your basting ladle, and as it melts, baste the turkey with it; this will raise a finer froth than can be produced by using the fat out of the pan. A very large turkey will require about three hours to roast thoroughly; a middling sized one, of eight or ten pounds (which is far nicer eating than the very large one), about two hours; a small one may be done in an hour and a half. Turkey poults should be trussed with their legs twisted under like a duck, and the head under the wing, like a pheasant.

Roast Fowl. Clean the fowl nicely; mix a little butter with lime juice, pepper, and salt, and put into the inside; cut off or turn up the rump; fix it to the spit by skewers, and cover with paper; when nearly done, unpaper, froth, and give it a nice brown. Fowls may be stuffed with a farce and larded, or the bodies filled with a ragout of mushrooms, oysters, served with bread, egg, or any other sauce; a large fowl will take from a half to three quarters of an hour roasting.

Obs.—A turkey or large fowl may be boned and stuffed with a farce of sausage meat, but so prepared takes a much longer time roasting, and must at first be placed at a distance from the fire.

Fowl to boil. Fowls, when to be boiled, should be soaked an hour or two in milk and water; then truss and flour them well; tie them in a cloth; put them in cold water, and let them simmer gently, removing all the scum that rises; keep the saucepan closed, and boil from twenty to twenty-five minutes.

They may be served with sauce of oysters, shell fish, mushrooms, liver, egg, parsley, celery, and any other vegetable. A spiced rice-pudding may be put in the inside, but the vent and neck must be well secured previous to being boiled.

Fowl or Turkey pulled. Skin a cold chicken, fowl, or turkey; take off the fillets from the breasts, and put them into a stewpan with the rest of the white meat and wings, side bones and merry-thought, with a pint of broth, a large blade of mace pounded, a shallot minced fine, the juice of half a lemon, and a roll of the peel, some salt and a few grains of cayenne; thicken it with flour and butter, and let it simmer for two or three minutes till the meat is warm. In the meantime, score the legs and rump; powder them with pepper and salt; broil them nicely brown, and lay them on or round your pulled chicken.

Obs.—Three table-spoonsful of good cream, or the beaten yolks of a couple of eggs, will be a great improvement to it.

Braised roast Turkey, Capon or Fowl. Cut into slices a couple of onions, a head of celery, one carrot and a turnip, with some parsley and three or four peach leaves, lay three sheets of paper on the table, spread the vegetables over, and moisten them with sweet oil. Have the bird trussed as

for boiling, cover the breast with thin slices of bacon, lay the back of the bird on the vegetables, slice some limes, which cover the breast with to preserve its colour, tie the paper round with string, spit it carefully and roast before a clear fire; before so doing moisten the paper well with fine ghee to prevent its burning, and set the bird a moderate distance from the fire, it will take three hours to roast.

Turkish Fowl. Empty and clean a fine fowl, and be particular in washing the inside of it with very hot water; if you leave any blood in it the rice will be full of scum. Your rice having boiled a sufficient time in rich consommé (stock broth), season it with salt, and introduce some into the body of the fowl, which you next roast, well wrapped up in layers of bacon, and in paper; it requires an hour to have it sufficiently done. Send it up with rice round the fowl, the same as you have used to put inside, only add to it two spoonsful of very good bechamel, well seasoned; do not let it be too thin, and pour a little véloute over the fowl. Take particular care to keep the fowl white.

Fricassee of Fowls. Prepare and truss the fowls; let them boil; skim and simmer in a vegetable braise seasoned with mace, lemon, zest, white pepper, salt, onion, and carrot; if it is a small chicken, twelve or fifteen minutes will do it, as it should rather be tender than overdone. Take it up, and strain the stock; add a piece of butter rolled in rice or fine wheat flour; cook and work it till quite smooth; when properly cooked, cut up and put in the chicken and let it warm with a cupful of rich cream, but do not let it boil; when ready to dish, put in a sufficient quantity of yolk of eggs; to finish the thickening, cooked mushroom, oysters, or any nice vegetable may be added, and a little le-

mon juice. If it require more richness, put in a small bit of butter; garnish with slices of lemon.

Another.

Cut up the fowl into eight or nine pieces, put them into a stewpan and cover with water, add seasoning of salt, pepper, parsley and a blade of mace, boil for twenty minutes, then remove the fowl, strain the gravy through a napkin into a basin, dress the slices of fowl, put them into a stewpan with two spoonsful of butter rolled in flour, add the stock and keep stirring it till it boils, skim it well, then add a few button onions or handful of mushrooms, let it simmer till the onions are tender, then add yolks of two eggs, beat up in four table-spoonsful of cream or milk, shake it well over the fire, but do not let it boil, dress the slices on your dish and pour the sauce over them.

Rissoles of Fowl.

Mince finely the white meat of a fowl, and some véloute reduced, or bechamel; season it highly, and add, if you please, a little curry powder; then let it cool; when cold, divide into small balls, and wrap them up in paste; fry and serve with fried parsley, or bake them in a quick oven.

Croquettes of Fowl.

Cut the meat of a fowl or chicken into small pieces, and season it well; put them into some bechamel, and let them cool; then form into oblong balls, and dip them into a beaten egg or very light butter, and then into crumbs of bread; fry them of a light brown, and serve with crisp parsley.

Obs.—They may be made with any white meat, rabbits, poultry, sweetbread, or game.

Mince Fowl.

Mince some mushrooms; cook them in butter, sweet herbs, mace, white pepper, lemon, zest, salt, and a little cream; when all is well cooked, take out the sweet herbs, and put in the

mince just to warm, with a little lemon juice; garnish with slices of lemon, or dish in a vol-au-vent, crustade, rice border, or mashed potatoes.

Khubab liver, with oysters or cray-fish. Cut the livers all of one size—the lobes of calves; pigs' or lambs' livers answer very well—allow three oysters for every liver; season them well in sweet herbs, spices, and salt; dip them in yolks of egg, and roll them in crumbs with the other ingredients; thread them upon silver skewers, and broil them in a buttered paper, or in a case; serve them with buttered gravy and lemon juice; garnish with slices of lemon.

If cray-fish are used, put a little bit of anchovy in the claws of each, and thread them at proper distance with the other meat, as livers take very little cooking. They are equally well done, roasted on a bird-jack well basted; the cray-fish are the better for being crisped in the oven, and well basted before they are put on the skewers. The large claws and noses must be pared, and the tail-shell may be taken off.

Fowls with Oysters. Prepare them as for boiling; lard or not; mix nearly half a pound of butter with mace, lemon, zest, and salt, and put it into the fowls; tie them close, that the butter may not escape; cover a pan with bacon and braising ingredients; put in the fowl; prepare in the meantime five or six dozen of oysters in a nice sauce, and dish them over it, garnished with sliced onions and oysters, fried in butter.

Obs.—Poultry may always be larded excepting for boiling, if braised; the braise ought never to touch the lard, as it will make it fall.

Hashed game or rabbit. Cut them into joints; put the trimmings into a stewpan, with a quart of the broth they were boiled in, and a large onion cut in four; let it boil half an hour; strain it

through a sieve; then put two table-spoonsful of flour in a basin, and mix it well by degrees with the hot broth; set it on the fire to boil up; then strain it through a fine sieve; wash out the stewpan; lay the fowl in it, and pour the gravy in it (through a sieve); set it by the side of the fire to simmer very gently (it must not boil) for fifteen minutes; five minutes before you serve it up, cut the stuffing in slices, and put it in to warm; then take it out, and lay it round the edge of the dish, and put the fowl in the middle; carefully skim the fat off the gravy; then shake it round well in the stewpan, and pour it on the hash.

N. B.—You may garnish the dish with bread sippets lightly toasted.

Fowl or Chicken salad. Take a large fowl or a couple of fine chickens, boiled or roasted, cut the meat off from the bones in small slices, have two or three sticks of white celery and cut them into slices an inch long, mix both together, cover it over and set it on one side, whilst you prepare the sauce. Break down the yolks of five hard-boiled eggs, with the back of a spoon into a smooth paste, add a large spoonful of made mustard with some salt, mix this together with four or five spoonsful of vinegar, and lastly by degrees two table-spoonsful of sweet oil or cream, stir the whole for some time until the dressing is thoroughly mixed and smooth, when pour it over the meat and celery, just before serving.

Obs.—If cream is used and the sauce is too thick, add a spoonful or two of water.

To dress cold. Cut them in quarters; beat up an egg or two (according to the quantity you dress) with a little grated nutmeg and pepper and salt, some parsley minced fine, and a few crumbs of bread; mix these well together, and cover the fowl, &c., with this batter; boil them or put them in a Dutch oven, or have ready some dripping hot in a pan, in which fry

them a light brown colour; thicken a little gravy with some flour; put a large spoonful of catsup to it; lay the fry in a dish, and pour the sauce round it. You may garnish with slices of lemon and toasted bread.

Eggs, remarks on. To judge if an egg is fresh, put it into a large basin of water; if it sinks immediately you may be sure it is good. Remember that all eggs are not of the same size, and in using any quantity for cakes a little judgment is necessary. To preserve them for any time, lay them in lime and water, the consistence of thick cream. Hard-boiled eggs will keep well for a journey, only remember, while boiling, when first put into the water, to move them about so that the yolk may not fall on one side, but be as near the middle as possible in the white. Eggs will also keep, if rubbed over with wax so as to close up the pores in the shell.

Whenever eggs are required for puddings, cakes, jellies, &c., open each separately over another basin or dish before adding to the rest, as one bad egg carelessly thrown amongst the others, will spoil the whole; and always strain them after being beaten up.

To preserve. Pour a gallon of water over a pound of unslaked lime; stir it well; the following day pour off the clear water into a jar, and put in the eggs as they are laid; in this manner they will continue good for six months or more.

Egg brouillés. Beat up the yolks and white of eight eggs, with a little salt and pepper, until well mixed; then put them into a stewpan over a slow fire, and keep constantly stirring with a wooden spoon, that the brouillés may be quite smooth; add a spoonful of consommé or white broth, with whatever articles you intend putting into it; truffles, mushrooms, artichokes, asparagus heads, broth, &c.

Eggs en Surprise. Boil hard one dozen of eggs; cut them in halves, and remove the yolks, which put into a mortar with three table-spoonsful of butter, and pound well together, mixing a little cream, grated nutmeg, pepper, and salt, adding two raw eggs to make it bind; then pare out the inside of the whites as thin as possible, and fill one half with the pounded egg; then mix some chopped parsley with a part only of the eggs sufficient to fill the remaining whites; make a dome in a dish of the remainder of the pounded ingredients, and trim it all round with the stuffed eggs; then put into an oven for ten minutes, and serve quite hot.

Eggs to boil. Put in cold water, and when it comes slowly to a boil, they will be done enough, or put them in boiling water, and simmer slowly for two minutes; take them from the fire, and put them into a napkin several times folded for two or three minutes, less or more.* Boiling quick hardens the white, and cracks the shell; if an egg is only half covered with water and boiled quick the yolk is too much done on one side, and too little on the other, and gives it an addled appearance, or if the egg is covered with water and boiled too quick, the white is quickly hardened, while the yolk is nearly raw.

Fried. Be sure the fryingpan is quite clean (and remember that clear dripping or lard is better than butter or ghee to fry eggs in): when the fat is hot, break two or three eggs into it; do not turn them, but while they are frying keep pouring some of the fat over them in a spoon; they will be done enough in two or three minutes; if they are done nicely they will look as white and delicate as if they had been poached; take them up with a tin slice; drain the fat from them, and trim them neatly and send them up with bacon round them.

Poached. The beauty of a poached egg is for the yolk to be seen through the white, which should be only sufficiently hardened to form a transparent veal for the egg. Half fill your stewpan with clear boiling water from the tea-kettle, and strain it; break the egg into a cup, and when the water boils, remove the stewpan from the fire or stove, and gently slip the egg into it. Let it stand till the white is set; then put it over a moderate fire, and as soon as the water boils the egg is ready; take it up with a slice, and neatly round off the rugged edges; send them up on a toast, with or without butter; the toast should be a little larger than the egg.

Egg salad. Boil six cloves of garlic five minutes, and pound them with a few capers and two anchovies; mix them very well with oil, salt, pepper, and vinegar, and dish it under hard boiled eggs, whole or cut in two.

Egg minced. Choose some very fine bacon streaked with lean; cut it into very thin slices, and afterwards into small square pieces; throw them into a stewpan, and set it over a gentle fire, that it may draw out some of the fat, when as much as will freely come, lay them on a warm dish; put into a stewpan a ladle of ghee or lard; set it on a stove; put in about a dozen small pieces of the bacon; then stoop the stewpan, and break in an egg; manage this carefully, and the egg will presently be done; it will be very round, and a little dice of bacon will stick to it all over, so that it will make a pretty appearance. Take care the yolks do not harden; when the egg is thus done, lay it on a hot plate, and do the others.

Buttered Eggs. Beat and strain ten or twelve eggs; put a piece of butter into a saucepan, and keep turning it one way till melted; put in the

beaten eggs and stir them round with a silver spoon until they become quite thick; serve them on a dish with buttered toast. They may be eaten with fish, fowl or sausages.

Chickens. To roast must be done as a capon, and served with egg or bread sauce.

Broiled or grilled. Pick, wash them clean, and dry them in a cloth; cut them down the back: truss the legs and wings as for boiling; flatten them, and put upon a cold gridiron; when they become a little dry, put them in a plate, and baste with a little butter; strew a little salt and pepper over the inside, which part should be laid first on the gridiron; baste them, and let them broil slowly. The livers and gizzards should be fastened under the wings. Serve with catsup or stewed mushrooms.

Fricassee. Put into a stewpan half a pint of water, two table-spoonsful of butter, a table-spoonful of flour, some salt, and white pepper; stir all together until it is hot, and add a chicken cut into joints and skinned, with a couple of onions minced and a blade of mace; stew it for an hour, and a little before serving, add the yolks of two eggs well beaten, with two table-spoonsful of cream; stir it in gradually, taking care it does not boil.

Obs.—Whenever egg and cream is added and used for a thickening, never let it boil, or else it curdles.

Rissoles de Volaille. Cut a roast fowl into small squares, fry a tea-spoonful of chopped onions in half an ounce of butter, but do not let them brown; add half a pint of white sauce, and reduce it to a proper thickness, put the fowl into the sauce, season with a little salt, white pepper, sugar, chopped parsley and mushrooms, let it boil, then add the yolk of two eggs; stir it well, when the eggs have set pour it on a dish to cool.

Obs.—Add, if you like, a little ham or tongue, and use this as for other rissoles, which may also be made with veal, sweet breads, or game.

To pull a Chicken. Half roast a chicken or fowl; skin and peal off all the white meat in flakes, as well as the legs; break the bones, and boil them in a little water till the strength be drawn out; strain it, and when it becomes cold, skim and put it into a saucepan with a little mace, white pepper, and salt; add a bit of butter mixed with flour, and a quarter of a pint of cream or rich milk; then put in the meat with a little mushroom powder or catsup; before serving add the squeeze of a lime.

Chicken in peas. Cut the chicken into joints; put them into a saucepan with nearly a quart of young peas, a bit of butter, a small onion, and a sprig of parsley; moisten them with gravy, and put on the fire; dust them with a little flour, and boil them till the sauce is thick; add a little salt just before serving with a little sugar.

Chicken pie. Parboil, skin, and then cut up neatly two or three young chickens; season them with salt, pepper, grated nutmeg and mace mixed; put with them a little butter rolled in flour; lay them in a dish, with the livers and gizzards well seasoned, some force-meat balls, and a few thin slices of ham; and half a pint of gravy, a glass of wine, and a table-spoonful of lemon pickle or mushrooms, and the yolks of five hard boiled eggs, divide in halves; cover with a puff paste and bake.

Obs.—The chicken may be put in whole, or in halves, and the seasoning put inside with the butter.

Friar's Chicken. Quarter two or three chickens, and simmer them gently in three half pints of water; add a sprig or two of parsley, mace, pepper,

and salt; beat an egg for every chicken or more, and stir them into the boiling broth, it must separate into flakes; serve in a deep dish.

This dish may be made of veal, rabbit, eels or other fish; if for an invalid, only put in the yolks of the eggs.

Cold Chicken fried. Cut the chicken in quarters; take of the skin; rub with an egg beaten up, and cover it with grated bread seasoned with pepper, salt, grated lemon peel, and chopped parsley; fry it in butter; thicken a little brown gravy with flour and butter; add a little cayenne and mushroom catsup.

Capon. Put in plenty of force-meat or stuffing, so as to plump out the fowl; when the bird is properly stuffed and trussed, score the gizzard; dip it into melted butter; let it drain, and season it with red pepper and salt; put it under one wing, and the liver nicely washed under the others; cover it with buttered paper, and roast it a delicate brown.

Chicken patties with ham. Take about six ounces or more of the white meat, and three of ham; chop very small; put it into a stewpan with an ounce of butter rolled in flour, two table-spoonsful of cream and the same quantity of white stock, a little nutmeg, some cayenne, pepper and salt, the juice of half a lime; stir it over the fire some time, taking care it does not burn; it is then ready to be put in the patty paste.

Burdwun stew. Take a roasted or boiled fowl; cut it into pieces, and put them into a silver stewpan; put in two ladlesful of soup, with two dozen anchovies, a glass of white wine, some melted butter, some boiled or roasted onions, pickled oysters, and cayenne pepper; stir and let it warm through, and add a little lemon juice.

When this is prepared on purpose, the fowl or chicken is only half roasted or boiled; if boiled, the water or broth is used to make it instead of the soup. Fish may be used, and essence of anchovy instead of the fish.

Country Captain. Cut a fowl in pieces; shred an onion small, and fry it brown in butter; sprinkle the fowl with fine salt and curry powder, and fry it brown; then put it into a stewpan with a pint of soup; stew it slowly down to an half, and serve it with rice.

Capilotade. Cut up two cold chickens as for salmi; then pour over them brown sauce, in which let them simmer a little, very gently; thicken with flour and butter; add lemon juice; then have ready sippets of bread fried in butter; set these round the dish; put within them the limbs of the chicken, and over the latter pour the sauce.

Bread crumbs fried. Put into fryingpan a little clear ghee; throw in two or three spoonsful of grated bread, and keep stirring them constantly till of a fine yellow brown, and drain before the fire.

Sippets. Cut a slice of bread a quarter of an inch thick; divide with a sharp knife into pieces two inches square; shape them into triangles or crosses; put some ghee, butter, or very clean fat into a fryingpan; when it is hot, put in the sippets, and fry them a delicate light brown; take them up, and drain them well, turning occasionally.

Obs.—If these are not delicately clean and dry, they are uneatable; they are always a pretty garnish, and an improvement to most made dishes.

Goose to roast. When a goose is well picked, singed, and cleaned, make the stuffing with about two ounces of onion and half as much green sage; chop them very fine, adding four ounces (about a large breakfast cupful) of stale bread crumbs and a very little pepper and salt (to this may be added half the liver, parboiling it first), the yolk of an egg or two, and incorporating the whole well together: stuff the goose, do not quite fill it, but leave a little room for the stuffing to swell; spit it; tie it on the spit at both ends to prevent it swinging round, and to keep the stuffing from coming out. From an hour and a half to two hours will roast a fine full-grown goose. Send up gravy and apple sauce with it.

Obs.—For another stuffing, see Ducks.

Boiled with onion sauce. When your goose is cleaned as for roasting, rub it over with two or three handsful of salt, and let it remain for twelve or fourteen hours; then boil it as you would a fowl, and serve it with onion sauce.

Mock goose. Cut out the fillet or the side of a sirloin of beef; let it be done with a sharp knife that it may not be ragged; steep it in port wine and vinegar; cut it open, and stuff it with sage and onion basted with goose fat; and serve with onion, gooseberry, or apple sauce. Let the fire be brisk by which it is roasted.

Relish for goose or pork. Take two ounces of leaves of green sage, an ounce of fresh lemon peel pared thin, same of salt, minced shallot, and half a drachm of cayenne pepper, ditto of citric acid; steep it for a fortnight in a pint of claret; shake it up well every day; let it stand a day to settle, and decant the clear liquor; bottle it, and cork it close. A table-spoonful or more in a quarter pint of gravy of melted butter.

Yorkshire Goose pie. Take the bones out of two geese and two fowls; boil a tongue, and cut the whole into slices the size of your finger with two pounds of fat bacon; lay the slices of goose flat, and season with a spoonful of chopped onion, marjoram, thyme, mushrooms, and parsley; lay the slices of tongue with the fat bacon on these; season with salt, pepper, allspice and mace; then lay the fowl fillets on top of all; roll up in the shape of a goose, and tie it tight round with tape. Forced meat may be placed in the cavities, if it is required to be very piquant; blanch, put it in a basin with the bones of the goose, and two quarts of strong gravy, and boil it; have ready a raised pie crust on a dish sufficiently large to hold it, and put in the goose when cold with the gravy it was boiled in, which will be a fine jelly; removing the fat from the surface, and laying it aside, put the clearest of the jelly over the top of the pie.

Giblet pie. Clean well and half stew two or three sets of goose giblets; cut the leg in two, the wing and neck into three, and the gizzard into four pieces; preserve the liquor, and set the giblets by till cold; otherwise, the heat of the giblets will spoil the paste you cover the pie with; then season the whole with black pepper and salt, and put them into a deep dish; cover it with paste; rub it over with yolk of egg; ornament and bake it an hour and a half in a moderate oven. In the meantime take the liquor the giblets were stewed in; skim it free from fat; put it over a fire in a clean stewpan; thicken it a little with flour and butter, or flour and water; season it with pepper and salt, and the juice of half a lemon; add a few drops of browning; strain it through a fine sieve, and when you take the pie from the oven, pour some of the gravy into it through a funnel, you may lay in the bottom of the dish a moderately thick rump steak; or if you have any cold game or poultry, cut it in pieces, and add it to the above.

Ducks

And geese are generally dressed and stuffed with the same materials; with the wild ducks no stuffing is used,—lemon juice, butter, pepper and salt, with a little port wine is their proper seasoning.

Ducklings

Are dressed the same as geese with regard to stuffing, but generally served with green peas and orange or lemon sauce.

Ducks to roast.

The pinions ought to be cut off close to the bodies; the feet well blanched in hot water; the nails cut and tucked over the back; reserve the pinions, head, neck, liver, feet, and gizzards for soups or ragouts.

Gravy and stuffing.

After having cleansed the giblets well, boil all except the liver, in a pint of water for an hour, with a chopped onion, some salt and pepper; strain and add a little browning with a tea-spoonful of coratch and mushroom catsup.

For the stuffing, mince the raw liver with two sage leaves, a small onion, some pepper and salt, a bit of butter and grated bread crumbs, or mash up some boiled potatoes, with a little cream or butter; add pepper and salt with the yolk of an egg; fill the duck with this previous to roasting; if you have a pair, one stuffed in this manner, and the other with onions and sage, enables those who dislike an onion to eat their duck without it.

To boil a Duck.

Make a paste, allowing half a pound of butter to a pound of flour; truss a duck as for boiling; put into the inside a little pepper and salt, one or two sage leaves and a little onion finely minced; enclose the duck in the paste with a little jellied gravy; boil it in a cloth and serve it with brown gravy poured round it.

Obs.—The duck may be salted the night before boiling;

and when dressed, serve it with onion sauce; this is also an excellent way of dressing a goose.

Ducks (wild) Are roasted the same way as tame, only without stuffing, and basted with butter and lemon or orange juice; they do not require so long roasting as tame; sauce may be made by cutting along the breast, adding butter, lime juice, a glass of port wine, and cayenne pepper.

Obs.—Some add made mustard with mushroom catsup.

Stew. Cut one or two ducks into quarters; fry them a light brown in butter; put them into a stewpan with a pint of gravy, two glasses of port wine, four whole onions, some black pepper and salt, a bunch of parsley, two sage leaves, and a sprig of sweet marjoram; cover the pan closely, and stew them till tender; take out the herbs and onions; skim it; if the same be not sufficiently thick, mix with two table-spoonsful of it a little flour, and stir it into the same pan; boil it up and garnish with the onions.

Dressed ducks, hashed. Cut an onion or two into small dice; put it into a stewpan with a little butter; fry it, but do not let it get any colour; put as much broth into the stewpan as will make sauce for the hash; thicken it with a little flour; cut up the duck; put it into the sauce to warm, do not let it boil; season with pepper, salt, and catsup.

Obs.—The legs of ducks or geese broiled and laid upon apple or green papaw sauce, may be served for luncheon or supper.

Giblet stew. Clean two sets of giblets; put them into a saucepan; just cover them with cold water, and set them on the fire; when they boil, take off the scum, and put in an onion, three cloves or two blades of mace, a few berries of black pep-

per, the same of allspice, and half a tea-spoonful of salt; cover the stewpan close, and let it simmer very gently till the giblets are quite tender; this will take from one hour and a half to two and a half, according to the age of the giblets. The pinions will be done first, and must then be taken out and put in again to warm; when the gizzards are done, watch them that they do not get too much done; take them out, and thicken the sauce with flour and butter; let it boil half an hour, and reduce it just enough to eat with the giblets, then strain it through a tammis into a clean stewpan; cut the giblets into pieces, put them into the sauce with the juice of half a lemon, and a table-spoonful of mushroom catsup; pour the whole into a soup dish with sippets of bread at the bottom.

Pigeons to roast. The flavour of pigeons is always best preserved by roasting. Pigeons should be dressed while they are very fresh—take off the heads and necks, and cut off the toes at the first joint; draw them carefully, and pour plenty of water through them; wipe them dry, and put into each bird a small bit of butter lightly sprinkled with cayenne, or stuff them with some green parsley chopped very fine, mixed with a bit of butter, some pepper and salt, and fill the belly of each bird with it; they will be sufficiently done in twenty minutes. Serve them with brown gravy or bread sauce, or parsley and butter.

Boiled. Truss them like boiled fowls; put them into plenty of boiling water; throw in a little salt, and in fifteen minutes take them out; pour parsley and butter over, and send some of it to table with them in a tureen.

Pigeon cutlets à la maréchale. Take the pigeons, cut them into fillets, and flatten them with the back of a knife; scrape the bone off the pinion, and stick it in the end of the cutlet; dust them

over with salt and pepper, and rub them over with the beaten yolk of an egg; dip them into melted butter, and sprinkle smoothly with crumbs of bread; broil them of a nice colour, and serve with a rich gravy or Italian sauce.

Stewed Pigeons. For this entrée you must procure young pigeons or squabs; singe them slightly; melt about half a pound of butter, squeeze the juice of a lemon into the butter, and then let the pigeons be fried lightly over the fire twice or three times only. Then put the pigeons into a stewpan trimmed with layers of bacon; pour the melted butter and lemon juice over them, and then cover them well. It is also requisite to pour in a spoonful of rich gravy to prevent their frying; set them for a quarter of an hour over a gentle fire, and drain them; dish them with brown sharp sauce, or a sauce piquante.

Pigeon pie. Border a dish with fine puff paste, and cover the bottom with a veal cutlet or tender rump steak cut into thin slices; season with salt, cayenne, and nutmeg or pounded mace; put as many young pigeons over them as the dish will contain, seasoned with salt, pepper, and spices, the yolk of a few hard boiled eggs within the intervals; put plenty of butter over them, with a small quantity of broth for the gravy; cover the whole with plain paste or with puff paste. Pigeon pie, if to be eaten cold, requires more seasoning than when to be eaten hot.

Obs.—It is an improvement to stuff the birds as for roasting, before putting into the pie.

Rabbits to roast. Stuff, lard, paper, and roast as hare or fowl; baste it well, as it is rather dry, and butter it as it should be of a very light colour; do not take off the paper till there is only time to brown it very lightly; froth it well, and

serve it with the liver rubbed down in the gravy; if the liver has been put into the faree, any other seasoning will be unneeessary; it will take from half to three quarters of an hour. Any of the sauces served with fowl, may be served with it.

As hare. After it has hung suffieiently, rub it all over with very fine powdered kitehen spiees; sprinkle the inside with garlie vinegar; dip a eloth in vinegar with a mixture of blaek eurrants or port wine; wrap it round the rabbit, stuffing the eorners into the belly, and hang it in the air for a night; stuff, lard, or barb, roast, and serve it as hare.

To boil. Rabbits that are three parts grown, or at all events whieh are still quite young, should be ehosen for this mode of eooking; wash and soak them well; truss them firmly with the heads turned and skewered to the sides; drop them into plenty of boiling water, and simmer them gently from thirty to forty-five minutes; when very young, they will require even less time than this; eover them with rieh white sauee mixed with the livers parboiled and finely pounded and well seasoned with eayenne and lime juiee, or with white onion sauee, or with parsley and butter made with milk or eream instead of water (the livers mineed are often added to the last of these), or with good mushroom sauee.

Rissoles of rabbit. Make a rieh faree with the meat of cold dressed rabbits; then spread some puff paste, and eover it at equal distanees with lumps of the foree-meat; moisten the paste all round the farce, and fold it in two; press it round with your fingers, and eut eaeh out with a rowel or knife; and fry of a niee brown eolour; they may be dipped into the beaten yolk of eggs and erumbed, but it thiekens the paste.

Timballe of rabbits, poultry, or game. Prepare, bone, and cut up two young rabbits; daub them with bacon; season with minced parsley, shallots, mushrooms or truffles, spices, pepper, and salt; put these ingredients in a stewpan with butter, and harden the rabbits white in it; moisten with a glass of white wine and two large spoonsful of espagnole or good stock, and let them simmer till enough done; set them to cool; butter a mould of sufficient size, and line it with rolled paste, beginning at the middle of the bottom, and continuing to go round till it comes to the top; the rolls of paste must lie firm over each other. Have ready a piece of thin paste to lay in the bottom; make it an inch larger that it may come up to the sides; wash over this paste with yolk of egg, and put it in; press it well down to make it firm, and have ready a sufficient quantity of small force-balls; dress them round and round the sides till they nearly reach the top; put in the rabbits with the seasoning, and cover it, wetting and fixing it firmly; dress it round the edge; give it an hour and a half; it must be of a fine colour for the paste. When ready to dish, cut it nearly open at the top, and put in a nice sauce of reduced espagnole, or cover it with a sweetbread or mushroom ragout.

To smother Rabbits in onions or other vegetables. Cut the rabbits in proper pieces, and stew them gently in a braise, or white in batter—the most careful boiling hardens them. Have ready a rich onion sauce made with cream or stock—it may also be dressed in a ragout of celery, artichoke bottoms, scorzonera, Jerusalem artichokes, peas, French beans, &c.

GAME.

Bustard. These birds are found in great abundance on most of the plains in this country, more especially the western side of

India. The male bird weighs from 20 to 30 pounds, and when taken by the Shikarees, are often sold for as low a sum as one rupee. The bird is to be cleaned and trussed as a turkey, and roasted precisely in the same way, accompanied with bread sauce; the meat from the breast, if not overdone, may be converted into an excellent salmi or Burdwan stew; like the pea fowl it will furnish delicious scollops or cutlets, and also soup; perhaps the latter methods are the best for dressing the flesh of so large a bird.

A Salmi of Bustard.

Cut off the best parts of the brown and white into slices, sprinkle them over lightly with arrowroot or flower and lay them in a stewpan, then put the remaining trimmings with the bones broken, a couple of onions cut in half stuck with a dozen cloves, some parsley, two or three peach leaves and a few pepper corns into another stewpan and cover the whole with water, let it boil well for half an hour and strain off the gravy, put it into a stewpan again, add a large glass of claret or white wine and reduce the gravy to the quantity required, then add the slices of the bird, colour with a little browning and give it a boil up, when serve with sippets of toasted bread.

Obs.—The meat remaining, if picked free from all sinews, may be potted as directed for other meats. Turkey or any other cold poultry may be dressed in the same manner, only, if wished to be white, omit the browning and stir in the yolk of a beaten egg with a little cream at the last; it must not boil.

Scollops.

Cut the breast into fillets, and put into a stew or fryingpan, with a little melted butter and some truffles; cut thin into shapes, or else mushrooms; put the stewpan on the fire, and do the fillets on both sides; remove the scollops with the other articles from the melted butter, and cover them with a nice white sauce or bechamel, flavoured with the

essence of the game, &c., or serve them in a border of finely mashed potatoes.

Fawns. Like a sucking pig, should be dressed almost as soon as killed; when very young, is trussed, stuffed, and spitted the same way as a hare; but they are better eating when of a larger size, and are then roasted in quarters: the hind quarter is most esteemed. They must be put down to a very quick fire, and either basted all the time they are roasting, or be covered with sheets of fat bacon; when done, baste it with butter, and dredge it with a little salt and flour till you make a nice froth on it. Send up venison sauce with it; or bread sauce, with wine and currants, may be served.

Obs.—The proper sauces now in use are currant jelly and port wine, sugar, syrup, and claret.

Hare, to roast. Skin and prepare it; wipe it well without washing; slit it a little under the jaws to let out the blood, and stuff it with savory or sweet stuffing, or with a gratin; sew it up, and lard or barb and paper it; put into the dripping-pan half a pint of ale, a gill of vinegar, a clove of garlic, pepper, and salt; baste continually without stopping till it is all dried up, or use a pint of good cream or a quart of fresh milk; baste it with it till ready, and finish frothing it with butter and flour; serve as above.

Obs.—Hare cut into fillets and dressed as a cutlet will be found preferable to the common mode of roasting, especially if served with a piquant sauce.

Hare, jugged. Wash it very nicely; cut it up into pieces proper to help at table, and put them into a jugging pot, or into a stone jar just sufficiently large to hold it; put in some sweet herbs, a roll or two of rind of a lime or a Seville orange and a fine large onion, with some cloves stuck in it; and if you

wish to preserve the flavour of the hare, a quarter pint of water; if for a ragout, a quarter pint of claret or port wine and the juice of a Seville orange or lime;—tie the jar down closely with a bladder, so that no steam can escape; put a little hay at the bottom of the saucepan, in which place the jar, and pour in water till it reaches within four inches of the top of the jar; let the water boil for about three hours, according to the age and size of the hare; (take care it is not overdone, which is the general fault in all made dishes, especially this,) keeping it boiling all the time, and fill up the pot as it boils away. When quite tender, strain off the gravy, clear from fat, thicken it with flour, and give it a boil up; lay the hare in a soup dish, and pour the gravy to it; make a stuffing the same as for roast hare, and boil it in a cloth, and when you dish up your hare, cut it in slices, or make force-meat balls of it for garnish.

Or prepare the hare the same as for jugging; put it into a stewpan with a few sweet herbs, half a dozen cloves, the same of allspice and black pepper, two large onions and a roll of lemon or lime peel; cover it with water; when it boils skim it clear, and let it simmer gently till tender (about two hours); then take it up with a slice; set it by the fire to keep hot while you thicken the gravy; take three ounces of butter and some flour; rub together; put in the gravy; stir it well, and let it boil about ten minutes; strain it through a sieve over the hare, and it is ready.

Hashed Venison.

If you have enough of its own gravy left, it is preferable to any to warm it up in; if not, take some mutton gravy or the bones and trimmings of the joint (after you have cut off all the handsome slices you can make the hash); put these into some water, and stew them gently for an hour; then put some butter into a stewpan; when melted, put to it as much flour as will dry up the

butter, and stir it well together; add to it by degrees the gravy you have been making of the trimmings, and some red currant jelly; give it a boil up, skim it, strain it through a sieve, and it is ready to receive the venison —put it in, and let it just get warm; if you let it boil it will make the meat hard.

Ortalans May be roasted in lard or ghee, dressed with bread crumbs; their legs must be trussed up the same as quail. Serve, when roasted, in fried crumbs mixed with savory powder, such as truffle, oyster, mushroom, or anchovy.

Obs.—Bread to be made into crumbs for serving with small birds, should be first soaked in lime juice and port wine; acidulated currant jelly or vinegar and sugar for garnishing game.

Partridges, Both black and grey, are best boiled; the former are in season from October until May, the latter from September to February. Clean the birds and truss them as a chicken; have ready a large vessel of boiling water, into which place the birds, keeping the water at a boil; they will be done in ten or twelve minutes.

They are also very good stewed with some butter and a small quantity of water; place them in a stewpan or conjurer over a brisk fire, look to them occasionally and constantly turn, to prevent their being burnt on the bottom of the pan, and as soon as the gravy begins to ooze from the birds and mixes with the butter, they are done enough. Serve with bread sauce.

Obs.—Quail, snipe, rock or green pigeon, may be dressed in the same manner, only the two latter should first be skinned and dressed in vine leaves.

Partridges, to roast. Clean your birds nicely, and take care not to injure the skin; pick them well; cut off the sinews that are under the joints of the

legs up towards the breast, and give a good shape to the birds. They require a good deal of roasting. Send up with them rice or bread sauce, and good gravy.

A la Crapandine. Cut off the claws after having emptied and picked the birds; make a hole below the joint of the leg; truss the leg inside of the body; singe the birds over the flame till the flesh gets firm; pinch the breast with your left hand; scollop the breast without quite reaching the skin; turn the flesh over on the table; beat the bird flat; dust it with a little salt and pepper; then dip it twice into clarified butter and crumbs of bread; broil it, and send it up with an Italian sauce or essence of game, or it may be broiled without bread crumbs.

Pea fowl Are roasted as fowls and served with bread sauce. The breast, when cut into slices, may be made into cutlets, and dressed the same as veal or fillets of pheasants.

Pheasants Are all larded and stuffed, and dressed, in the same manner as guinea fowls. As a knowledge of the age of these birds is of consequence to the cook, therefore the wing ought to be looked at, and if the point feathers are gone, it is old, and ought to be dressed in some other way, or braised before roasting. Hang these birds by the tail feathers, and when they drop, they are fit for use: a basket of bran or straw ought to be placed beneath, as the fall from a height would bruise the bird.

To roast, Requires a smart fire, but not a fierce one: thirty minutes will roast a young bird, and forty or fifty a full grown pheasant. Pick and draw it; cut a slit in the back of the neck, and take out the craw, but do not cut the head off: wipe the inside of the bird with a clean cloth; twist the legs

loose to the body; leave the feet on, but cut the toes off; do not turn the head under the wing, but truss it like a fowl.

Pheasants' fillets. Cut off the fillets; beat them lightly with the handle of a knife; (pare them, melt some butter in a stewpan, dip in the fillets;) then flatten and trim of a good shape; dip them in egg beat up with a little salt, and then in fine bread crumbs; fry them a light brown in boiling lard; serve under them some good gravy or mushroom sauce.

Plovers. The green, grey and golden plovers—these birds are roasted without being drawn, and are treated in all respects like roasted woodcocks, toast being placed to receive the trail, and the roasted plovers being served up with no other sauce than melted butter.

Snipe, Are dressed like woodcock in every respect.

Snipe à la minute. Put a small spoonful of fresh ghee, or butter, for each bird, into a degchee or stewpan with some chopped onions, parsley, nutmeg, salt and pepper; place the birds after being properly trussed breast downwards, and set the pan over a brisk fire for a few minutes, stirring occasionally to prevent their sticking and burning, then add for each half dozen birds the juice of two limes, two glasses of white wine, and a table-spoonful of grated crumbs of bread, simmer the whole for a minute longer, dress the birds on a dish, and serve with the sauce poured over.

Florican, Are roasted like pheasants, and served with the same sauce. Spurfowl the same.

Quails, to roast. Clean and prepare them with their legs well drawn up, and their claws only just seen; cover them with or without bacon, and

wrap them in vine leaves; roast them nicely, and serve with bread sauce or good gravy.

Obs.—The rain and grey quail are the finest; the bush are thought little of.

Stuffing for quail. Crumbs of bread, chopped parsley, grated lemon peel, butter, pepper, and salt, with a very little clear marrow or suet chopped fine; put a small slice of bacon in the inside of each bird, and then roast them.

Quail pie. Prepare any number of quails; open them at the back; take out the intestines, and pick them with care from the gall, liver, and gizzard; make a farce of them; bruise the bones of the birds and farce them; raise the pie; cover the bottom with farce; lay in the quails and fill up with farce; mix some butter with fine spices and salt; spread it over and finish the pie. Each bird may be wrapped in a bit of bacon and truffle, or mushrooms may be intermixed in the grating.

Puffs of quails, &c. Make a rich and very light puff paste; let the birds, after being cleaned and drawn, be trussed and browned in a stewpan; then into the body of each put a small lump of fresh butter or bacon fat; fill up the inside with a light stuffing and a little cream; wrap each bird so prepared in fat bacon: then cover it with paste rolled out to a convenient thickness, but not too thick; give it any form you please; lay the puffs separately on tins, and bake until the paste is done; in a quick oven in ten minutes they will be ready.

Teal. Draw and clean your teal as for roasting, set aside the livers, prepare a stuffing with crumbs of bread, chopped parsley, lime juice, pepper, salt, and nutmeg; chop up the livers very fine and mix; moisten the whole well with butter and put a portion into each bird, roast them before a sharp fire, or

in a degchee, with or without some thin slices of bacon tied in paper over the birds, when dressed remove the paper, brown the bacon, place it upon a toast, and dress the birds upon it.

Wild goose Is dressed exactly as wild duck; its nicety consists in being browned outside without being soddened within, well frothed and full of gravy.

Woodcocks Are never opened. Take the skins off their heads, truss up their legs, and skewer with their bills; fix a skewer between their legs, and tie them by it to the spit; put them to roast at a clear fire; cut as many slices of bread as you have birds; trim them to a proper size, and toast or fry them a delicate brown; lay them in the dripping pan before they are basted to receive the drippings; baste them with butter and froth them with flour; lay the birds, when ready, on the toast, and put some good beef gravy into the dish; garnish with slices of lime.

Antelope. Hern venison is not held in the same estimation as either the spotted deer, or even the smaller kind called the Bâkar, (which has only a single tine to its horn;) the flesh of the hern is devoid of fat, and requires, when dressed, that it should be covered with the caul from a fat sheep, roasted precisely in the same way as other venison, and served with a similar sauce. Some prefer boiling the meat in a paste, as it preserves the flavour; it also makes excellent soup; and cutlets may be prepared in the various ways as directed for mutton. The leg, if cut into a fillet, like veal, and salted, will be highly relished both hot and cold, and may easily be converted into potted venison in a few minutes.

Venison. When to be roasted, wash it well in lukewarm water, and dry it with a cloth; cover the haunch with buttered paper when spitted

for roasting, and baste it very well all the time it is at the fire; when sufficiently done, take off the paper, and dredge it very gently with flour in order to froth it, but let it be dusted in this manner as quickly as possible lest the fat should melt; send it up in the dish with nothing but its own gravy, or dress it with a coarse paste, securing it and the paper with twine; it is then frequently basted, and a quarter of an hour before it is removed from the fire, the paper and paste are taken off, and the meat dressed with flour and basted with butter; gravy should accompany the venison in a tureén, together with currant jelly, either sent to table cold or melted in port-wine, and serve hot.

Crust for Venison pasty. To a quarter of a peck of fine flour use two pounds and a half of butter and four eggs; mix into paste with warm water, and work it smooth and to a good consistence; put a paste round the inside, and not to the bottom of the dish, and let the cover be pretty thick, to bear the long continuance in the oven.

Venison pasty. A shoulder, boned, makes a good pasty, but it must be beaten and seasoned, and the fat supplied by that of a fine loin of mutton steeped twenty-four hours in equal parts of vinegar and port. Cut and marinade any part of the neck, breast, or shoulder, the meat must be chopped in pieces and laid with fat between, that it may be equally proportioned; lay some pepper, allspice and salt at the bottom of the dish, with some butter; then place the meat nicely that it may be sufficiently done.

Marinade for wild fowl. Put into the dripping pan equal quantities of claret and water, red wine, or a mixture of vinegar and water, with a clove or two of bruised garlic, a little powder or juice of sage, nutmeg, salt, and pepper; baste with it, and after-

wards with butter. When ready to serve, take up the marinade and work it well; if not enough, add stock and wine, and season higher if it requires it.

Salmi of game, meat, &c. Take a pound of any under-roasted meat, hare, turkey, game, goose, or duck, and cut it up into convenient pieces; put them into a saucepan; bruise the livers, and should it be snipes or woodcocks, bruise the trail; squeeze over them the juice of two lemons, and the rasped zest of one or two bitter oranges; season with salt and the finest spices in powder, cayenne and mustard prepared with flavoured vinegar, and a little white wine or claret; put the saucepan over a lamp or fire, and stir it constantly that it may all be incorporated with the sauce. It must not boil, and should it attempt it, a stream of fine oil must be poured over to prevent it; diminish the flame or keep it a little higher, and stir it two or three times; it is then ready to be served, and must be eaten very hot.

Ragout of poultry, game, &c. Half roast it; then stew it whole, or divide it into proper sized joints; put it into a stewpan with a pint or more of good consommé, or take all the trimmings and parings with as much water, one large onion stuck with cloves, and a few allspice, some black pepper, and a roll of lime peel; cut thin, skim it very carefully while boiling, and let it simmer for an hour or more; then strain off the gravy (put the meat on one side to keep warm), and remove the fat; put a couple of spoonsful of butter into the stewpan, and when melted stir in as much arrowroot or flour as will make it into a thick paste; then by degrees add the liquor, and let it boil up; put in a glass of port wine or claret, a table-spoonful of mushroom catsup, a little lime juice, and simmer for ten minutes; strain, and pour over the meat; garnish with fried sippets of bread.

CHAPTER XI.

VEGETABLES.

TO PREPARE AND DRESS IN DIFFERENT WAYS.

Artichokes. Soak them in cold water; wash them well; then put them into plenty of boiling water with some salt; let them boil gently until they are tender. The way to know when they are done enough, is to draw out a leaf; trim them and drain them and serve in a napkin; send up with them melted butter.

Bottoms. Strip off the leaves after they are boiled, and remove the choke; mix into some melted butter as much espagnole as will sauce the dish, or melted butter with a little graze; rub this up well, and put in the bottoms long enough to imbibe a flavour.

Blanc as well as other Vegetables. Cut about a quarter of a pound of fat bacon and a little beef suet into dice; take a large spoonful of fresh butter, a little salt, and a lime cut in thin slices, and put the whole into a sufficient quantity of water to cover whatever you wish to put into your blanc. Let this stew for half an hour before you put in your artichoke bottoms; stew them a short time in the blanc, and serve up with whatever sauce you please; they serve also to garnish fricassees of fowls, ragouts, white or brown.

Bottoms en Canapés, When cold are served for entremits. Pour on the centre of each artichoke bottom, some anchovy, butter, and decorate the whole with

capers, pickled cucumbers, beet-root, &c., and pour over them a salad sauce; garnish with cresses between.

Fried. Take your artichokes that are very tender; cut them into quarters; pare them nicely, and rub them over with some lime or lemon; that they may preserve their white colour; when they have been well trimmed of nearly all their leaves, washed and drained so that they are quite dry, put them into a dish with some pepper, salt, and the juice of a lime. Next take four spoonsful of flour, three eggs, a tea-spoonful of olive oil, and beat well up together; then put in your artichokes, and stir them up with a wooden spoon until the leaves are well covered; then have some dripping or ghee, which must not be too hot, so that the artichokes may be gradually done through of a fine colour. Throw the artichokes in piece after piece, and take care that they do not stick together; when they are done and crisp, lay them on a towel to drain, and serve with fine crisp green parsley.

Obs.—Artichokes are only fit to be eaten when young and tender, and this may be ascertained by the stalks breaking without being thready.

Bottoms, to dry and preserve. Boil the artichokes with a little salt, the same as for eating; when you can separate or pull off the leaves, they are done sufficiently; take them off the fire, and let them cool on a dish; remove the leaves and choke; dry the bottoms either in an oven or in the sun; put them in bags or string them, and keep in a dry place; when to be dressed, they must be laid in warm water for a couple of hours; they may then be dressed in any way you please.

Obs.—They are a great improvement to all made dishes and meat pies.

Jerusalem Artichokes May be boiled and dressed in the various ways directed for potatoes; they should be covered with thick melted butter, or a white or brown sauce.

Obs.—They are excellent roasted—put in a napkin and serve with melted butter. They take very little stewing or boiling.

Another way. Cut one or two onions in half rings, and brown them highly in oil or ghee; slice the artichokes and put them in with minced parsley, scallions, salt and pepper; give them two or three turns, dish, put a little vinegar in the pan, boil it up, and pour it over.

Asparagus Must be boiled in salt and water; the water in which they are boiled is always nauseous, and of a bitter taste, and for this reason they are never added in soups or garnish, but at the very last moment before serving up. To preserve their green colour they should be boiled quickly, and served in bundles, and drained from all the water before placing on the dish,—a toast of bread, sometimes buttered, is placed under the heads to raise them on the dish—melted butter should be served up with them in a boat, or may be poured over the tops.

Purée d' Asperges. Break off the tops of green asparagus, boil them till tender in salt and water, then drain on a towel; put two table-spoonsful of butter in a stewpan with half a pint of the tops, stir them well over a moderate fire, with a sprig of green parsley; mash the asparagus, add some white sauce, a little arrowroot, salt and sugar; let it boil a few minutes, rub it through a tammis, put it into a fresh stewpan and warm it with a little cream.

Pointes d' Asperges en petits-pois. Cut the green tops off as much asparagus as you require, half an inch long, throw them into a stewpan of boiling hot water with some salt; boil until tender, then lay them on a towel or sieve to drain, put them into a stewpan, and to each table-spoonful of heads add one of bechamel sauce, a little sugar and salt, with a tea-spoonful of chopped parsley, let it simmer for a few minutes, add a little butter rolled in arrowroot, shake it well and serve.

Peas. Boil the asparagus; chop small the heads and tender parts of the stalks, together with a boiled onion; add a little salt and pepper and the beaten yolk of an egg; heat it up, serve on sippets of toasted bread, and pour over it a little melted butter.

Beet root. After being properly washed, care should be taken that the rind is not cut or the end fibres broken off, as it loses its colour in boiling. The leaves should be cut an inch above the crown or top, and to be wholesome it must be thoroughly cooked. It may be boiled, cut into slices, and dressed with vinegar and sugar, and sliced onions, if approved of, mixed with it, or baked, stewed or made into soup.

To stew. Take a large beet, red or white, or two or three small ones, and boil or bake until tender; rub off the skin, and mash the root into a fine pulp; if white, dress it in consommé or cream; if red, in half a pint of rich gravy; then add, previous to serving, three table-spoonsful of vinegar with a dessert-spoonful of pounded sugar.

Another way. Mix a dessert-spoonful of butter with a little arrowroot or flour; melt it in half a pint of consommé; clean your beet nicely, and scrape off the rind; cut it into slices, and put it

into the stewpan with your gravy and a sufficient quantity of pepper and salt; cover the pan down, and stew it gently until done; lastly, add a table-spoonful of vinegar with a little sugar.

Obs.—When beet-root is to be sent to table in slices, and dressed with vinegar, never sprinkle pepper over it, as it gives it a dirty appearance.

Brocoli. Wash and pick them clean; boil them in salt and water, and let them cool; when cold, dredge them lightly with flour, and fry them in clear ghee or butter, and sprinkle a little salt over them, or they may be cut up small after being boiled and cold, and dressed with salad sauce.

Brocoli and Buttered Eggs. Clean your brocoli thoroughly, removing all the leaves and tough skin from the stalk; cut it into quarters if small, or into such pieces as will be sufficient to dress the dish, reserving a bunch for the middle; boil your brocoli in salt and water, and prepare a toast for the centre of the dish. Beat up six eggs well; put into a saucepan over the fire four table-spoonsful of butter and a little salt, and as it becomes warm, add the eggs, shaking the whole until it is of a proper consistency; pour it over the toast, and arrange the brocoli tastefully upon it.

Beans May be sent well boiled to table, with a butter sauce in a sauce-boat, or the skin peeled off and dressed in ragout, fricassee, or made into purées for soups or sauces. The larger kinds are generally served with pork.

French. Cut off the stalks first; then turn to the point, and strip off the strings; have a little salt and water before you in a bowl, and as the beans are cleaned and stringed, throw them in; then put them on the fire in boiling water with a little salt;

when tender; take them out, and drain in a cullender; they may be sent up whole when young; but if a little old, cut in two, or split and divide across, or cut into lozenges; serve with melted butter in a boat.

French beans à la Francaise. Boil the beans in salt and water over a quick fire; then drain them; lay them in a saucepan near the fire; when entirely dry and quite hot, add a couple of table-spoons-ful of fresh butter, a little pepper and salt, and the juice of a lime; shake the saucepan about without using a spoon, so as to mix the butter well with the sauce, without breaking the beans; if the butter does not mix well add a little white broth.

French beans à la poulette. Boil the beans; drain and dry them as directed à la Francaise; then make the following sauce and add to them; take some white roux and dilute or reduce with consommé; thicken this with the yolks of two eggs, to which add a little parsley chopped fine; when the thickening is prepared, add a spoonful of fresh butter, stirring it well with a little pepper and salt and some lime juice.

Mazagong bean à la poulette. Shell and take off the coats; boil them in salt and water; when nearly done, drain them and stew them in a little consommé thickened with white roux, to which add a bunch of parsley, some green onions, and a tea-spoonful of sugar; when the beans are sufficiently done, thicken with the yolks of two eggs and a little cream; season with white pepper and salt.

Cabbage to boil. Wash and clean them thoroughly; if large, cut them into quarters or divide them; put them into boiling water with a little salt.

Cabbage to stew. Boil a fine cabbage; press it free from water, and cut it into slices; add a few green onions previously boiled and chopped, with

pepper and salt; melt some butter in a stewpan, mix in the cabbage, and warm altogether stirring it well; add a table-spoonful of gravy, with the juice of a lime or some lime pickle; let it stew for a few minutes, and serve.

Obs.—Cream may be used instead of butter.

To stew red Cabbage. Slice as for pickling; put it in a stew-pan with some water and a little pepper and salt, and stew until quite tender; strain off the liquor, and add more pepper with a little salt if necessary and two or three table-spoonsful of vinegar, and warm the whole together.

Obs.—A clove of garlic gives stewed cabbage a pleasant relish; it may be dressed in stock.

Carrots. Wash and scrape very clean, and put these on in boiling water with a little salt. If the carrots are very large, they should be cut in two or four pieces.

Purée of carrots. Take some fine young carrots; wash and scrape them clean; then cut off the outside until you come to the middle part; moisten them over a very slow fire with a little butter; add three or four spoonsful of clear broth, and dredge in a little flour; stew the whole until properly done; pass through a tammy, and add to the soup.

Cardoon or thistle head. Remove and throw away all the stalks that are tough and fibrous or hollow; cut the others into strips, about five or six inches long, cleansing them well from the prickles; then put them into boiling water, and parboil them, giving less time to the heart than to the outer stalks. As soon as the slime will come off by dipping a strip into cold water and rubbing it with the finger, it is done enough. On removing the cardoons from the fire, throw them into cold water, and cleanse them immediate-

ly from the slime, using to do so nothing but friction with the fingers; stew them afterwards in a little rich gravy, and just before they are taken off the fire add a lump of butter rolled in flour.

Cauliflower. When required to be particularly white, all the small leaves must be picked out, and the shoots divided; the nicest way to boil them, is in milk and water, or they may be dressed as brocoli, with white sauce.

Cauliflower with parmesan cheese. Boil your cauliflower as directed, but not thoroughly; cut off the stalk so that it will stand erect in the dish; put it into a stewpan with the following sauce; rub up four table-spoonsful of butter with a table-spoonful of arrowroot, and as it melts add by degrees half a pint of water or more; put in the cauliflower, and let it stew a few minutes; then take it from the fire, and when off the boil, add the yolk of an egg well beat up, with a little lime juice and a spoonful of water; shake the stewpan over the fire till the sauce is properly set; remove the cauliflower into a dish, and cover the top with rasped parmesan; pour the sauce round it, and brown with a salamander.

Celery stew white. Wash and clean some heads of celery; cut them into pieces of two or three inches long, and boil them in veal or other white stock until tender. To half a pint of cream add the well beaten yolks of two eggs, a little lemon peel, grated nutmeg, salt, and a little butter; make it hot, stirring it constantly, but do not let it boil; strain it upon the celery.

Brown. Fry it in pieces, about two inches long; add a little gravy, and put it to stew till tender; season with mace, pepper, and salt; thicken and let it cool.

Celery seed. Half a small tea-spoonful of celery seeds will impregnate two quarts or more of soup, with almost as much flavour as two or three heads of celery, and as it goes to seed so readily in this country, the seed should be preserved for this purpose, being preferable to the essence which does not impart the sweetness with the flavour.

Cucumbers Are not considered very wholesome unless boiled, roasted, or stewed; the common way of dressing them in the raw state, is merely to remove the peel, and cut the cucumber into thin slices; after which, sprinkle with salt, and place the dish on a slope that the water may run from it; then dress with oil and vinegar,—pepper and cayenne may or may not be added.

To stew. Pare your cucumbers, and cut into thick slices; flour them well, and put them into a stewpan with butter and some salt; let them stew slowly; add half a pint of good gravy with a little port or claret and some mushroom catsup, and stew until done.

Another way. Pare and slice your cucumbers down the middle; let them lie in salt and water for an hour; then put them into a saucepan with a pint of consommé or good gravy, a slice of ham, an onion stuck with a few cloves, a little parsley, and thyme; cover the saucepan, and let them stew gently until tender; remove them carefully; strain the gravy, and thicken with a little butter rolled in flour, and pour over them.

Cucumbers stuffed. Remove the seeds either with a marrow spoon, or cut them like a screw by pressing the knife with your thumb whilst turning it round at equal distance through the outer part only; then remove the seeds as directed, and fill them with a farce of finely minced fowl, veal, or mutton; put some lean bacon sliced into your stewpan, with one or two carrots and onions, two or three peach leaves and

a little thyme with pepper and salt; add some good consommé, and let them stew gently until tender. Then carefully remove the cucumbers, and lay them on a towel to drain; strain, and thicken the gravy they were stewed in, and pour over them; or serve with thick Spanish sauce.

Endive with Gravy of Veal. Wash and clean a few heads of fine endive; take off the outer leaves, and blanch the heads in hot water; throw them into cold water, and then squeeze them as dry as possible; stew them in as much gravy as will cover them; add a tea-spoonful of sugar and a little salt; when perfectly tender, put in a little white sauce or consommé, and serve quite hot.

Endive to dress as Salad. Wash and clean two or three fine heads that have been well blanced; pick off all the outer leaves, cut as you would other salad, and put over it slices of beet-root and salad sauce.

Endive with sippets, sweet breads, &c. When well washed, parboil it in three or four different waters to remove its bitterness; then boil it in salt and water until done, when throw it into cold water; remove, squeeze, and chop it fine; put it into a stewpan with some butter and a few young onions chopped very small; when dry, dredge with an ounce of flour; add some seasoned gravy with a dessert-spoonful of sugar, and let it stew gently for about ten minutes, and serve on sippets, &c.

Garlic Is a useful flavouring ingredient in sauces, chetnies, curries, pickles, &c.; and, when used after having been boiled in several waters, a person would scarcely believe he was eating the vegetable,—the French understand the secret perfectly, vide Gigot à l'ail.

Gourd, vegetable marrow, or Dill pussund. Pare off the skin of six or eight small gourds, or as many dill pussund; put them into a stewpan with salt, lemon juice, some butter, ghee, or fat bacon, and let them stew gently until quite tender; serve with any relishing sauce or melted butter.

Obs.—They may be boiled either in salt and water or in a clear broth; then sliced and the water allowed to drain off, and dressed with salt, pepper, and melted butter or cream.

Fennel. Pick and beat two or three handsful of fennel in a mortar; express the juice through a cloth; stir it over the fire; when it curdles, take it off, and pour it into a sieve; when the water has run off put it again into the mortar; rub it well with a little clarified sugar, and put it up for use.

Obs.—Fennel sauce is made in the same manner as parsley, only that the fennel after being boiled must be chopped up and added to the butter.

Love apple catsup. Cut up the tomatas or love apples, and between every layer sprinkle a layer of salt; let them stand a few hours before you boil them, which do very well; then strain them through a cullender on some horse-radish, onions or garlic, mustard seeds, beaten ginger, pepper, and mace; cover it close; let it stand a day or two; then bottle and seal it for use.

Love apple cakes for stews, &c. Prepare the tomatas exactly in the same manner as recommended for sauce, only boil away as much of the watery particle as you conveniently can; then place the residue in a flat dish out in the sun; when it has evaporated so as to become almost a dry cake, cut it into pieces about one inch square, and preserve either in wide-mouthed bottles or canisters; when required for use one

of the squares soaked in water for a few hours until dissolved will be sufficient to season a dish of cutlets or soup. This will keep a long time, in fact it is only the inspissated juice of tomatas.

Morels. These are principally imported from France and Italy in a preserved state, and are the only one of the fungus tribe that will bear drying without losing their flavour. They are found in old white ant nests in most parts of India, and have a very high flavour when fresh and fine, and in this state, are a delicious addition to stews and sauces.

Mushrooms Are only procurable during the rains, and are found in light soils where cattle have been penned, or are in the habit of grazing; they are never produced by cultivation in India, but grow spontaneously: sheep and goat tracts are the most favourable spots for finding them on.

Purée of mushrooms, white or brown. White is made by blanching the mushrooms in a little water and lemon juice; then put them into a stewpan with a small bit of butter; when the mushrooms are softened, moisten them with a few spoonsful of white sauce, but do not let them boil long, else they will lose their flavour; then rub them through a tammy, adding a little sugar.

Brown is prepared in a similar manner; clean the mushrooms; chop them up fine, but do not fry them, else they will blacken the sauce; add espagnole or brown sauce.

Mushroom stew. Pick and peel half a pint of mushrooms; wash them very clean; put them into a saucepan, with half a pint of veal gravy or white broth, a little pepper, salt, and nutmeg; let them stew till tender; then add a spoonful of butter rolled in flour or arrowroot sufficient to thicken it;

simmer a few minutes longer, and serve; a little wine may be added.

To grill. Take those of a middling size; skin and wash them very clean: if necessary, strain and dry them in a cloth; put a little butter over the inside of each; sprinkle some salt and pepper, and grill or fry till tender.

Omelette. Prepare and cook the mushroom in butter, pepper and salt, and mix into a plain omelet.

To choose. Select those with reddish or pink gills inside, and agreeable scent; a wholesome or eatable mushroom will always peel; an unwholesome one will not—a small onion it is said if boiled with mushrooms, will turn black or lose its colour if there are any unwholesome ones amongst them; silver also is blackened in the same manner.

Onions. The older and drier the onion, the stronger its flavour, and the cook must regulate the quantity accordingly. Onions sliced and fried with some butter and flour till they are browned (and rubbed through a sieve) are excellent to heighten the colour and flavour of brown soups and sauces, and form the basis of most of the relishes furnished by the "restaurateurs."

To boil. Take a dozen white onions, and after having peeled and washed them, take off the tops and bottoms; put them into a stewpan with cold water or broth; boil till tender, and serve. The Italians cut them into halves, and dress with oil, vinegar, pepper, and salt; cream or butter may be used instead of oil.

Obs.—In cutting off the tops and bottoms take care not to cut them too near, otherwise the onions will go to pieces.

Parsley to preserve. Take fine fresh-gathered sprigs; pick and wash them clean; set on a saucepan half full of water; put a little salt in it; boil and skim it clear; then put in the parsley, and let it boil for a couple of minutes; and take it out and lay it on a cloth or basket and put it in the sun that it may be dried as quick as possible; keep it in a tin box in a dry place; when wanted, cover it with warm water a few minutes before you use it.

Fried. Let it be picked and washed; then shake it in a dry cloth to drain the water from it; when perfectly dry, put it into a pan of hot fat; fry it quick, and take it out the moment it is crisp; put it on a coarse cloth before the fire to drain, or after the parsley is perfectly dried put it on a sheet of paper in a Dutch oven before the fire and turn it frequently until it is quite crisp.

Parsnips. The best mode of dressing these is to roast them in the oven, or they may be parboiled in their skin and roasted after in a Dutch oven: send them whole to table, or slice without paring and serve with melted or hard butter.

Potatoes to boil. Put them into plenty of water with some salt; when they are about half-boiled, throw away the water, and pour boiling water over the potatoes, adding to it some salt; let it boil up briskly, ascertain with a fork if the potatoes are nearly done, and if so, throw in a cup of cold water to check the boiling; the water will soon boil up again, and the potatoes will crack; drain off the water and serve the potatoes up immediately in an open dish, or in a napkin.

Another. Pare the potatoes and cover them with cold water and boil till quite tender; then drain off the water, and strew some salt over

them; place the saucepan near the fire, with the lid off, and continually shake it till the potatoes appear dry and floury.

To boil new potatoes. These should be fresh dug—take them of equal size; rub off the skins with a coarse cloth, and wash them clean; put them into hot water without salt, and boil till tender; drain off all the water, and set them by the side of the fire, strewing a little salt over them; and immediately they are ready, serve in a napkin hot, with melted butter.

New potatoes Are never good unless perfectly ripe. Choose them as nearly of one size as possible; wash them and rub off the outer rind and wipe them dry with a napkin; put a quarter of a pound of fresh butter into a stewpan; set it on the fire, and when it boils, throw in the potatoes; let them boil till they are done, taking care to toss them every now and then, so that they may all go successively into the boiling butter. They must be carefully watched, because, if done too much, they shrivel up and become waxy. When the fork indicates they are done, they must be taken out before they lose their crispness, put into a dish, and some salt sprinkled over them. As soon as taken from the boiling butter, a handful of picked parsley may be thrown into it, and after it has had a boil or two, laid upon the potatoes as a garnish.

Old potatoes may be cut into round pieces, about the size of a walnut, and dressed in the same way.

To fry. Parboil the potatoes, then cut them up into slices, and fry them in butter or dripping; when they are brown, drain off the fat, and strew a little salt over them, and eat while hot and crisp.

Potatoes may be fried without being parboiled, and even when boiled and become cold; the process in both cases must be the same.

Potatoe scollops

May be varied at pleasure, using the potatoes as crumbs are used in other scollops, and for which they must only be parboiled and rasped, and mixed with rasped ham, bacon, parsley, scallion, butter, gravy or cream, pepper and salt, or with mushrooms, oysters or shrimps, with savoury herbs; any of these may be cheesed or curried. They are excellent supper dishes mashed sweet, or savoury served in shells.

Potatoe balls.

Boil some potatoes very dry, or till they are floury; mash a pound of them very smooth and mix with them while they are warm, two ounces of fresh butter, a tea-spoonful of salt, a little nutmeg, the strained and beaten yolk of four eggs, and last of all, the whites thoroughly mixed; mould with and drop the mixture from a tea-spoon into a small pan of boiling butter or ghee or very pure lard, and fry the boulettes for five minutes over a moderate fire; they should be of a fine pale brown and very light colour.

Another.

Mix mashed potatoes with the yolk of an egg; roll them into balls; flour them or egg and bread-crumb them, and fry them in clean dripping or ghee, or brown them in a Dutch oven.

Potatoe snow.

The potatoes must be free from spots, and the whitest you can pick out; put them on in cold water, when they begin to crack, strain the water from them, and put them into a clean stewpan by the side of the fire till they are quite dry, and fall to pieces; rub them through a wire sieve on the dish they are to be sent up in, and do not disturb them afterwards.

Mashed.

Should be as nicely boiled as if for eating—perhaps a little more so, only care must be taken that the water does not get into them; remove the skin, and mash them with a small

quantity of butter, cream or milk; put them into a mould to give a nice form; turn them out, and brown with a salamander or in an oven, or they may be made into balls, covered with the yolk of eggs, and fried a nice brown.

Potatoes à la Maître d' Hôtel. Take cold boiled potatoes; cut them into rather thin slices of the fourth of an inch; put a lump of butter into a stewpan, and add a little flour, about a tea-spoonful for a middling sized dish; when the flour has boiled a little while in the butter, add by degrees a cupful of broth or white consommé; when this has boiled up, put in the potatoes, with chopped parsley, pepper and salt; let the potatoes stew a few minutes; then take them from the fire and let the boiling entirely cease; then add the yolk of an egg beat up with a little lemon juice, and a table-spoonful of cold water; let it set over the fire, but mind it does not curdle, or that the potatoes break in the sauce.

Purée de pomme de terre. Boil some potatoes nicely, and mash the inside in a mortar, or rub through a sieve; moisten them with good broth, or thicken with butter and cream; put carefully over the fire and warm it. The purée should be thiner than mash,—place fried sippets of bread round the dish, and the potatoes in the centre.

Purée of Green Peas. Take a pint and a half of fresh shelled green peas, put them into a stewpan with two spoonsful of butter and a dessert-spoonful of pounded sugar, half a handful of parsley and green onions, over a slow fire, till they are thoroughly stewed; then pound the whole in a mortar and rub through a cloth. Moisten the whole with consommé or white broth; leave it near the fire to simmer only, for if it should boil the peas lose their green colour. When serving, add slices of bread cut in dice and nicely fried.

Green peas to boil. Green peas should be young, fresh gathered, and cooked as soon as they are shelled; for they soon lose both their colour and sweetness; large and small peas cannot be boiled together, as the former will take more time than the latter; therefore, separate the large from the smaller ones, and boil them for a few minutes before adding the latter; set on a saucepan with a sufficiency of water; when it boils, put in your peas, with a little salt; skim it well; keep them boiling quick according to their age and size; when they are done enough, drain them on a sieve. It is usual to boil some mint with the peas, but if you wish to garnish the peas with mint, boil a few sprigs in a saucepan by themselves.

Peas (French fashion). Take a quart of green peas; throw them into an earthen pan, with a table-spoonful of fresh butter and plenty of cold water; rub the peas with the butter till they stick together; then drain them; take them out of the water by handsful and throw them into a colander, that neither water nor any kind of filth may remain. Next stew them over a moderate fire with a bunch of parsley and green onions; when they have recovered their green colour, powder them over with a little flour; stir the peas before you moisten them with boiling water till they are entirely covered with it, which reduce quickly on a large fire. The moment you perceive there is no moisture or liquor remaining, dip a small lump of sugar into some water that it may soon melt, and put it to the peas, to which add a very small quantity of salt. Green peas without taste are very insipid, although the persons who eat them are not sensible of there being any. Next take a spoonful of butter, which knead with one of flour; (mind that the peas are boiling when you put in the kneaded butter,) thicken them with it, and remember that when green peas are properly dressed, there must be no sauce. It may be

useful to remark that, if the peas are not very young and tender, they must be moistened with boiling water; but if they are young, fresh gathered, and fresh shelled, they do not require it.

Another way, And more simple process is, after having washed your peas well, put them into a stew-pan, with as much butter only as will stick to them, a couple of spoonsful of water with a little chopped mint, pepper, salt, and sugar; cover the saucepan down, and let them stew gently from 15 to 20 minutes. Then add a small quantity of cream, or butter mixed with arrow-root or flour, or two table-spoonsful of liaison; shake the saucepan well over the fire for a minute, and the peas are ready.

Another. Take a quart of shelled peas, and mix them with two table-spoonsful of butter; lay upon them a large lettuce cut into slices, with half a dozen small onions only split, with a sprig or two of mint, a wine glass of water, and set the saucepan covered close on the fire; when the lettuce falls to the bottom, shake the saucepan well until the peas are uppermost; add seasoning of pepper, salt, and a dessert-spoonful of sugar, and stew the peas until tender.

Obs.—The fire must not be very brisk—green peas may be added with advantage to stews, ragouts, and to any vegetable soup.

Green peas with buttered egg. Stew a pint of young green peas tender, with a table-spoonful of butter and a tea-spoonful of sugar, a little salt and chopped parsley; then beat up two eggs' yolk and white very well together in a basin, and pour it over the peas; stir it very quickly, and immediately serve it up before the egg becomes hard.

Radishes. They are deep glasses made on purpose for sending these to table in water, mixed with

cresses and other salad, as an ornament. They should be picked and washed very nicely previous to sending to table.

Green peas to preserve. The peas should be fresh shelled. Put them into wide-mouth glass bottles which have been carefully washed; put the bottles in a saucepan or boiler, with a little hay between them to prevent their coming in contact; fill up the kettle with cold water, and heat it; when the water begins to boil take off the saucepan directly; leave the bottles in the water until it is quite cold, for fear they should break by taking them out whilst the water is hot: cork down the bottles, and keep them in a dry and cold place.

Another way. Shell your finest peas, have ready a saucepan of boiling water, throw the peas in and take the saucepan from the fire; let them remain two or three minutes in the water, drain them on a towel and let them dry quickly, when quite dry put them out in the sun or in a very cool oven, and let them remain until quite hard. When required for use soak them in warm water till tender, with a little butter and sugar.

Radish, turnips, to boil. These should be freshly drawn, young and white. Wash and trim them neatly, leaving on two or three of the small inner leaves of the top; boil them in plenty of salted water from twenty to thirty minutes, and as soon as they are tender, send them to table well drained, with melted butter or white sauce. Common radishes, when young, tied in bunches and boiled from eighteen to twenty-five minutes, then served on a toast like asparagus, are very good.

Salad. Have your salad herbs as fresh as possible; carefully wash and pick them; trim off all worm-eaten, cankered, and dry leaves; drain off all the water, or swing them in a clean napkin; when properly

picked and cut, arrange them in the salad bowl; mix the sauce in a soup plate, but do not put it to the salad until required for use.

Scorzonera in parmesan. Mix rasped parmesan into butter melted in cream or gravy; when the vegetables are dressed, lay them in a dish, pour over the sauce, and sprinkle it with pounded cheese; put the dish into an oven, or brown it with a salamander.

Spinach. After having carefully picked and washed four or five times in plenty of water, put it in boiling water with some salt in a large vessel where it may have plenty of room; the leaves that rise above the water must be pressed down. When the spinach is half done, take it off the fire; strain it, and prepare some more boiling water and salt, in which it must be again boiled till sufficiently done. The moment it is so, put it into a colander, and keep throwing cold water over it for some time; then make it into balls, and with your hands press out every drop of water it contains; afterwards chop it into almost a fine paste. Now put a lump of butter into a stewpan, and place the spinach upon the butter; let it dry gently over the fire; when the moisture has evaporated, dredge it with a little flour; then add a small quantity of good gravy, with seasoning of pepper and salt to your taste; serve it up with sippets fried in butter.

Spinach with sugar. Boil some good cream just before you put the spinach into the stewpan with the butter, as in the last receipt; when you have added the flour as directed, together with a little salt, put in the cream with some sugar and nutmeg; let it simmer for ten minutes; then serve it up on sippets with a very small quantity of pounded lump sugar, or sugar-candy strewed over it.

Spinach colouring. First pick clean the leaves and boil, squeeze the juice from it by pressing through a towel, place the liquor in a small stewpan in a hot-water bath, or in a jar, which set in a saucepan of water to boil, when the green has settled at the bottom strain it through a silk sieve or fine muslin, and use it for whatever requires to be coloured green.

Purée of turnips. Cut your turnips (after having well cleaned and pared them) into slices; dress them over a very slow fire, with a little butter, and take care they do not get brown; stir the whole with a wooden spoon, and when quite soft, add a sufficient quantity of clear strong broth; dredge in a little flour, and stew the whole to a proper consistence, adding cream or white sauce if necessary.

Turnips mashed. Mashed vegetables, such as turnips, carrots, beet-root, parsnips and potatoes, are all to be well cooked in salt and water, refreshed, drained and beat and dried over the fire till they attain a proper consistency, and are well seasoned with cream, butter, stock, eggs, or a proper mixture of any or all of them. Mixtures may be made of these vegetables in any proportion, and when they are wanted very rich, a large quantity of cream may be dried into them.

CHAPTER XII.

DEVILS, ZESTS, Etc.

Anchovy. This fish is very delicate, and of great utility in cooking; be careful when you open a jar to close it again tight, as the fish is soon spoilt, and rusts by the admission of air.

Butter Anchovy. Wash from the pickle some of the fish; bone, and take off the heads; then pound them in a mortar with fresh butter till quite smooth, and rub through a sieve if necessary. If to be kept, put into small pots, and cover over with clarified beef suet, or it gets soon rancid.

Obs.—It is sometimes made hot for devilling biscuits. By the addition of cayenne, flour of mustard, spice, &c. it will make anchovy toast.

Anchovy powder. Clean some fish, cut off their heads, and remove the bones; pound them in a mortar, and rub through a sieve; then make it into a paste with dry flour; roll it into thin cakes, and dry in the sun or an oven; pound into a fine powder, and put into a well stoppered bottle. It will keep a long time.

Obs.—To this may be added cayenne pepper, or citric acid, and will be found excellent sprinkled on bread and butter for a sandwich.

Sandwich. Spread a little salad sauce on two sides of bread; cut and wash some anchovies, take out the bones, and put the fillets on one piece of the bread which is to be covered with the other; the

pieces of anchovy should not touch, else the sandwich may be too salt.

Toast. Procure a very warm hotwater plate—it cannot be too much so; take a couple of eggs and yolks broken separately to see they are fresh; then put a spoonful of butter on the plate, and as it melts keep stirring the eggs into it; add a little cayenne and as much anchovy essence as is deemed necessary for covering your toast; which should be nicely browned and buttered, or sprinkled with milk.

Obs.—This will be of the consistence of very thick cream if the plate is hot.

Another way, Is merely to prepare buttered toast, and drop a little essence upon it.

Almonds devilled. Bleach four ounces of sweet almonds, and fry them in a stewpan with an ounce of fresh butter. Then drain them over a sieve; strew over them some salt, cayenne pepper, and mace mixed together; serve them up very hot.

Devilled biscuits with cheese. Butter the biscuits on both sides, and pepper them well; rub up some cheese with made mustard, and lay one side; sprinkle a little salt and cayenne over the top, and let them be grilled.

Devilled biscuits (plain) Is simply toasting the biscuit and buttering it while hot, then sprinkling cayenne pepper over it with a little salt.

Obs.—Cooks in this country warm the biscuits on a gridiron, or else fry them in a little butter or ghee.

Another. Bone and wash some anchovies; pound them in mortar with a little butter and cayenne pepper, (should be rubbed through a sieve); spread on a warm toast or biscuit fried in butter.

NOTE.—A little ragout powder, fine pounded mustard and salt of each half an ounce, allspice, cayenne, ginger, and nutmeg of each one quarter of an ounce, black pepper and lemon peel grated half an ounce, pounded and well mixed together, may be added if a further zest is required.

Cheese. Rub smooth two or three slices of good fresh cheese that breaks smoothly under the knife; add a portion of butter equal to half the cheese with cayenne pepper and salt.

Liver. Take the liver of a roast or boiled turkey or fowl; mash it smooth on a hotwater plate; add a little butter, some mustard, salt, and cayenne, with a tea-spoonful of anchovy sauce or mushroom catsup.

Legs of poultry. Score the legs of a roasted turkey, goose or fowl; sprinkle them well with cayenne, black pepper and salt; broil them well, and pour over the following sauce: Take three spoonsful of gravy, one of butter rubbed in a little flour, one of lemon juice, a glass of wine (port or white,) a spoonful of mustard, some chillie vinegar, or two or three chopped green chillies, a spoonful of mushroom catsup, and Harvey sauce; warm up, and serve in a boat.

Obs.—If very highly seasoned it may be served without sauce.

Devilled—another sauce for grilled meat seasoned. Take six or eight spoonsful of gravy: add a spoonful of butter rolled in flour or arrowroot, a spoonful of mushroom catsup or walnut, two spoonsful of lemon or lime juice, one spoonful of made mustard and one of minced capers, a little chillie vinegar, some black pepper with the rind of half a grated lime with a tea-spoonful of essence of anchovies; simmer this in a silver saucepan; pour a little over the grill, and serve the rest in a butter boat.

Ballachong. Take one pound of prawns dried and cleaned of all shell and dirt; cut and pound them as fine as possible, to which add of pounded dry chillies four tolahs, four ounces of salt, two bundles or roots of garlic, four ounces of green ginger cleaned and sliced very fine, one pint of tamarind juice or pulp; mix all these ingredients with at least half a pint of good ghee; then take and add, if you require it for immediate use, about half a pint of chopped onions, the peel cut thin of three limes or an orange, and a few fresh lime leaves; put the whole into a fryingpan over the fire, with half a pound of butter; fry and keep stirring it that it may not burn.

Obs.—This ballachong will keep a long time if bottled in its raw state without the onions, all the other ingredients being well mixed with an additional quantity of ghee if necessary; at all events, the top in the bottles should be covered with it.

Ballachong. Boil one hundred prawns, take off the shells, and clean them; then grind them on a curry stone, with sufficient vinegar to keep the stone wet; take two ounces of green ginger, half an ounce of red chillies, half an ounce of garlic, and the peel of four lemons; pound them separately; then take two ounces of salt and the juice of two lemons; mix all the ingredients with the prawns; cut four onions in rings, and fry them with sufficient butter to keep the prawns from burning; when the onions become soft, and the ballachong dry, take it out, and let it cool. To be kept a long time, it must be put in jars with orange leaves on the top, and closed up with skins.

Cheese to stew. Melt in a silver or other saucepan a dessert-spoonful of butter with a tea-cup of cream; mix with it a quarter of a pound of good cheese finely grated; beat it well together;

put a slice of toasted bread into a dish, and pour the mixture over it, and brown with a salamander.

Pounded. Take half a pound of good mellow cheese; cut it into thin bits; add a table-spoonful of butter; rub it well in a mortar until it is quite smooth; add a little ground spice or essence, pepper and cayenne with made mustard.

Cheese to toast. Cut some double or single Gloucester cheese into thin slices; put it with a bit of butter into a cheese toaster; place it before the fire till the cheese dissolves, stirring it now and then; serve it on a slice of toasted bread with the crust pared off. Eat with mustard, salt, and pepper.

Another. Mix about four ounces of bread crumbs with the well beaten yolks of two eggs, and a table-spoonful of cream; add a large table-spoonful of butter with four of grated or pounded cheese, a spoonful of mustard, and a little salt and pepper; put the whole into a saucepan over the fire, and stir it until it be well heated; then lay it thick upon small slices of toasted bread, and brown with a salamander or hot shovel; serve quite hot.

Marrow toast. This should always be served quite hot; the marrow after being spread on the toast, sprinkled with pepper and salt or a little essence of anchovy.

Mushrooms devilled. Take fine dry mushrooms with red gills; peel off the outer skin, and see that they are perfectly free from sand or dirt; spread a little butter over the inside, and sprinkle plenty of black pounded pepper over them, with a little cayenne and salt; broil them on a gridiron over a clear fire.

Obs.—If the mushroom peels easily you may almost be sure it is edible.

Lobster or crab potted. This must be made with a fine hen lobster when full of spawn. Boil them thoroughly; when cold, pick out all the solid meat, and pound it in a mortar; it is usual to add by degrees (a very little) finely pounded mace, black or cayenne pepper, salt, and while pounding, a little butter; when the whole is well mixed and beat to the consistence of paste, press it down hard in a preserving pot, pour clarified butter over it, and cover it, with wetted bladder.

Salad. Take the meat out of the tail, claws, and body of lobster or crab, cut it nicely, and dish it, (eggs may or may not be served with it,) also salad herbs—strew the spawn over, and cover or garnish with broken savory jelly.

Another, May be made by adding to salad sauce a small canister of hermetically sealed lobsters, but then omit the sallad oil and substitute cream, otherwise it will be too thin; salad may be added.

Immitation crab. Take the white meat of a roast or boiled fowl, and mince it very fine with the liver, about six table-spoonsful in all, two table-spoonsful of pounded cheese, a couple of moderate sized onions, four or five green chillies, and chop them very small, and mix all well together, then add one spoonful of anchovy sauce, one of Harvey, and a large spoonful of mustard, two of mushroom catsup, some black pepper and salt, with three spoonsful of sweet oil; mix the whole.

Obs.—When green chillies are not to be had, red pepper must be substituted; it is an excellent relish with bread and butter just before the cloth is removed.

Immitation lobster. Take a portion of cold boiled fish, with a little roe if procurable, cut it up in small slices, with a small white onion chopped, a few green

chillies, a spoonful of mustard, the yolk of a hard boiled egg mashed, some salt and ground black pepper, with just a sufficiency of vinegar to moisten the whole, then add two or three table-spoonsful of cream or sweet oil, serve it garnished with any green salad.

Obs.—The egg may be omitted, and a little anchovy sauce added.

Potted-meat. Any well roasted or boiled meat, free of fat, skin and gristle will answer for potting, also fish, lobsters, prawns and shrimps; spiced or salted meat is equally good; but if the latter is used less salt is requisite. The meat must be cut and minced before it is put into the mortar, and if very dry pound it well before you add any butter, marrow, or suet. If fish is used it must be perfectly fresh and seasoned as for white meats with ground white pepper, mace, salt and cayenne; if to hare or other brown meat a small quantity of salt, cloves with black pepper may be added; cover it over with melted butter, marrow or suet, the last is preferable; when properly prepared it will keep many days.

Sandwiches Should always be made fresh, otherwise they get soon dry. It is necessary that the bread be new, and if required expressly for the purpose, made in a mould that the crumb may be close, and the crust rasped. It is essential also to cut the bread neatly with a sharp knife; if the bread is made round and long, the crust is left upon it and rasped. When you cut it, have one slice rested close against the other, upright, that it may not dry, and be careful always to take the pieces of bread which fit one another precisely; open, and insert whatever the sandwiches are to be composed of, and close them nicely together; they must also be cut thin and in squares, or as fancy directs, and placed one upon another to prevent their getting hard and dry; serve in a napkin, silver or China plate, and keep a cover over them until wanted.

Obs.—Whatever meat is used must be carefully trimmed from every bit of skin, gristle, sinews, &c. The materials for making sandwiches are cold and potted meats, fish, game, poultry, potted shrimps and prawns, potted cheese, ham and tongue, anchovy and herring paste, paste diavolo, sausages, bechamel, hard eggs with pounded cheese and butter, olive force-meats, zest, mustard, pepper, salt, and bread.

Anchovy Sandwiches. Cut very nice thin slices of bread crust, and cover it with anchovy, butter, and lay over another thin slice, press together, and cut it in squares.

Olive Sandwiches. Stone and pound some olives either with olive oil or butter; if they have been simply pounded, butter the bread and spread it over it, or fry some slices in olive oil light crisp but not hard, and spread the olives or lay them in patches.

Meat for Sandwich. One pound of undressed beef, tender and free from sinew; beat in a mortar with two eggs, a little salt, pepper, and nutmeg; put in a mould; let it simmer one hour.

A common Sandwich. A slice of ham, salt beef, or tongue laid neatly between two slices of bread and butter; mustard, and chopped green chillies may be added.

Shrimp Sandwiches May either be made of potted shrimps or butter; butter the bread and arrange the shrimps, press together and cut them neatly. Oyster and lobster butter make elegant sandwiches, which may be made to every taste. Egg butter answers well with minced or pounded anchovies. Fish sandwiches are the lightest; sprinkle them with anchovy essence.

Welsh gallimaufry. Mix in a mortar any kind of cheese with butter, mustard, wine, and any flavoured vinegar; this makes excellent zests or sandwiches.

Welsh rabbit. Cut a slice of bread about half an inch thick, pare off the crust, and toast it on both sides so as just to brown it without making it hard; cut a slice of good mellow cheese, quarter of an inch thick but not quite the size of the bread; pare off the rind and lay it on the toasted bread in a cheese toaster, carefully watch it that it does not burn, and stir it to prevent a pellicle forming on the surface, or toast it with a salamander.

Essence of ham. Pick off all the bits of meat from a ham bone; pound it; break the bone, and put both into a saucepan together, with nearly half a pint of water and a bunch of sweet herbs; simmer gently for some time, stirring it occasionally; then add a pint of good beef gravy and black pepper; continue to simmer it until it be well flavoured with the herbs; strain and keep it for improving rich gravies and sauces.

Celery essence. Brandy or proof spirit two wine glasses or quarter of a pint, celery seed bruised half an ounce, let it steep for a fortnight.

Obs.—A few drops will immediately flavour a pint of soup.

Oyster essence. Take fine fresh oysters; wash the shells perfectly clean; open and wash them in their own liquor; skim it; pound them in a marble mortar; to a pint of oysters add a pint of sherry or other white wine; boil them up; add an ounce of salt, two drachms of pounded mace and one of cayenne; let it just boil up again, skim it, and rub through a sieve; when cold, bottle it and cork it tight.

Obs.—The salt and spices may be pounded with the oysters; this is an agreeable addition to the flavor of white sauces and made dishes: a little brandy in addition will keep it good for a considerable time longer.

Essence of mushrooms. Sprinkle salt over the mushrooms; let them remain for three hours; then mash them; next day strain off the liquor; put it into a stewpan, and reduce to one half.

Obs.—It will not keep long having neither spice nor wine—put in small bottles, and cork it tight.

Lemon peel, For immediate use may be prepared by rubbing the lemon with loaf sugar till the whole of the yellow is taken up by the sugar; scrape off the surface, press it hard down, cover it very close, and it will keep for some time.

Or, best oil of lemon one drachm, strong rectified spirit two ounces introduced by degrees until the spirit completely mixes with the oil.

Obs.—It will be found a tolerably fair substitute for fresh lemon peel.

Omelette plain. Break four eggs into a dish with a little pepper or chopped green chillies, a small quantity of fine salt, with a tea-spoonful of milk or water merely to dissolve it; beat the whole well into a froth; then put a table-spoonful of butter or ghee into a frying pan; when it is hot, throw the eggs into the pan, holding it a little distance from the fire; keep shaking it to prevent its burning and sticking to the bottom of the pan; it takes about five minutes to dress; gather up one side with a knife, and roll it equally before you dish it.

Obs.—Chopped parsley, onions, minced ham or kidneys may be added, and a variety given by grated hung beef, dried tongue, anchovy paste, sauce, or chopped oysters.

Omelette sweet. Beat up the eggs with a very little salt; put them into the pan as last directed, and sprinkle fine pounded sugar over while frying; place the omelette on a dish, cover it over with sugar, and brown it with a salamander; trim the edges, roll up neatly, and serve.

Omelette aux Rognons. Prepare your omelette as first directed; mince up the kidney of a loin of veal or mutton that has been roasted, and mix with the omelette; season well with salt, and fry it nicely.

Obs.—You may season it higher with a couple of chopped anchovy, fish, or some essence.

Petites omelettes au Jambon. Make some small omelettes of two eggs each; mince up some ham, and put in a spoonful to each before rolling.

Obs.—If the ham is salt do not add any more.

Omelette soufflé. Break up six eggs separating the whites from the yolks; beat up the former and strain them; add to the yolks two table-spoonsful of dried pounded sugar, with a little lemon juice or orange flower water, and work them well together. Whip the whites into a froth, and mix them with the rest; put some butter or ghee into the frying pan: add the omelette, taking care it does not burn; when made, sprinkle a little fine pounded sugar over it, and put into the oven to rise, or glaze it of a fine colour with a salamander.

Toasted cheese. Slice some cheese; put it into a saucepan with a little butter and milk; stir it over the fire until the cheese is dissolved; beat up an egg well, and add to it; place it upon toast or on a dish, and brown it before the fire or with a heated shovel.

Stewed cheese. Put two table-spoonsful of grated cheese into a dish; beat up an egg, and strain it into four table-spoonsful of cream; put a table-spoonful of butter into a small saucepan, and let it melt; then stir in the other ingredients, and boil until well mixed; serve it hot with toast, or brown it in a patty pan.

Brioches au fromage. Make some brioche paste; have ready some parmesan cheese or Swiss, which cut into small squares, and throw into the paste while it is soft, and bake it in an oven.

Fondeau. Thicken one-fourth of a pint of cream or milk with a little arrowroot to a moderate consistence, then add four ounces of finely pounded cheese, and mix it all well together with the beaten yolk of two eggs; then beat the whites to a froth and add them to the rest; line a mould with white paper, pour in the fondeau and bake it in a fast oven, or divide it into small paper cases, and fill them three-fourths.

Fondeaus en caisses. Take four table-spoonsful of Swiss cheese, two of parmesan, a little cream cheese; pound these in a mortar with a little pepper and salt; then mix in four eggs, one at a time, and fill small patty pans or paper cases with the mixture, and bake in an oven. They should have a nice brown appearance when served.

Ramakin, Indian. Take equal quantities of flour, butter, and pounded or grated cheese, with an egg to each spoonful of the other ingredients; mix all well together, and bake in moulds or cases as the last; serve with toast, made mustard, pepper, and salt.

Ramakin. Half a pound of cheese, half a pound of bread, four ounces of butter, three eggs, a gill of cream, and a little salt; pound all well to-

gether, and put into paper cases; twelve or fifteen minutes will bake them.

Another. Beat three ounces of parmesan or any other cheese in a mortar, and mix in by degrees half a pint of cream, two ounces of butter, four yolks and one white of egg, rub them together, and leave them mixed for some time; fill it into paper cases. They may be baked in a Dutch oven.

A la Sefton. Roll out rather thin from six to eight ounces of puff paste, handle it lightly, spread it out on the dresser, and sprinkle over it some rasped parmesan cheese; then fold the paste in three, spread it again, and sprinkle more cheese over it; give what is called, two turns and a half, and sprinkle it each time with the cheese; cut about eighteen ramequins with a plain round cutter, spread over again some rasped parmesan, and put them into the oven and bake for fifteen minutes; and serve very hot on a napkin.

Maccaroni and Cheese, plain. Break four ounces of maccaroni into lengths of about a couple of inches, wash it in water, and then boil it in white broth or milk, with a little salt until tender; rub up in a mortar four ounces of dry double Gloucester or Chedder cheese, and add to it the well beaten yolks of two eggs, a couple of spoonsful of cream with four of the broth the maccaroni has been boiled in; butter a dish large enough to contain the whole, in which place the maccaroni with the cheese custard poured over it, and bake in a quick oven.

Another. Boil the maccaroni as last directed, and when tender drain it and lay it on a dish, placing butter and some grated cheese over it; continue this for two or three layers and then cover the whole lastly with cheese and butter, and bake it carefully; when the cheese has become soft, remove it from the oven and serve.

CHAPTER XIII.

PICKLES AND CHUTNEYS.

Bamboo pickle. Take the young shoots just as they appear above the ground, cut and slice them in lengths of half an inch, sprinkle them with salt for a day or two, then put them with sliced ginger, some corns of black pepper, a few cloves of garlic into a bottle or jar, fill up with vinegar and set in the sun for a week; if desired to be hot add green chillies, or cayenne salt.

Obs.—The young shoots of bamboo form a principle ingredient in the Chinese preserve called Chow Chow.

To pickle Beet. Wash it perfectly clean; do not cut off any of the root-fibres or it will bleed, or rather lose its colour; put it into a sufficiency of water to boil; when the skin will come off, it is done enough; take it out, and lay it upon a cloth to cool; rub off the skin; cut it into thick slices and put it into a jar, and pour over it cold vinegar prepared in the following manner: Boil a quart of vinegar with one ounce of whole black pepper and the same quantity of dry ginger. Cover the jar closely with a good cork.

Cabbage. Select good, firm, hard, red cabbage; cut into thin slices; sprinkle plenty of salt over them, and put on a sieve or basket to drain for twelve hours; then put into a jar or wide-mouthed bottle and pour over it cold vinegar thus prepared: To a quart of good vinegar add two ounces of dry ginger

merely broken, half an ounce of black pepper whole, with a quarter of an ounce of cloves and a little mace; boil these spices in the vinegar, and let it cool.

Obs.—A good, hard, white cabbage will answer as well as the red; and if you wish to colour it, take a red beet that has been parboiled only, cut it into slices, and boil them in the vinegar.

There is no occasion to place this pickle in the sun, as it will only make the cabbage soft.

Cauliflower. Cut your heads of cauliflower into moderately sized sprigs; sprinkle it well with salt, and prepare the same as for pickled cabbage.

Gherkins to pickle. Pour boiling strong salt pickle upon them, and leave them till next day; wash out the jars with vinegar, and drain and whipe every gherkin separately; pack them into the jars, and boil some good vinegar with mace, whole pepper, horseradish, mustard, and salt; pour it boiling over them, and cover; let them stand till next day. If they are not sufficiently green, boil the vinegar again within the fortnight, and put them up.

Cocoanut cabbage pickle. The cabbage of the cocoanut tree or the head sprout, when it can be procured may be cut into slices, and pickled exactly as you would cabbage—the whole is perfectly white and resembles a fresh almond in taste.

Green ginger pickle. Clean and slice any quantity of green ginger; sprinkle it with salt; let it remain a few hours; then put it into a jar or bottle, and pour boiling vinegar over it; cork it up when cool.

Lemon pickle. Take twenty-five lemons or limes, cut them in two parts crossways, squeeze the juice into a basin, and mix with it two

ounces of white salt; then put it into a bottle and cork it tight. Sprinkle over the lemon or lime peel, about two ounces of pounded salt, and let them remain six hours; then dry them in the sun till hard enough for three or four days. Take two ounces of mustard seeds cleansed of all the husks, four ounces of green ginger well dressed, and cut them into thin slices, with four ounces of green chillies; put one bottle of good vinegar in a saucepan, and mix with it one ounce of ground turmeric; boil these about a quarter of an hour over a slow fire; after it is boiled, mix the lemon juice, and strain it in a basin; then add to it all the above articles, mix well together, and put in a pickle bottle; cork it well; keep it in the sun three or four days. If the vinegar is found not to be sufficient, add a little more to it, and let it remain a fortnight, when it will be ready for use.

Lime pickle (native). Roll the lemons or limes with the hand well upon a stone or board, and throw them in some water; then put them in an earthen vessel, and sprinkle over with fine salt; let them remain for two or three days, turning them occasionally; when the lemons have become soft, expose them to the sun on a cloth; after they appear ripe, steep them either in vinegar or lemon juice.

Another. Take fifty ripe limes; split them into four parts half way down, and sprinkle them well with salt; let them remain for twenty-four hours, turning them two or three times; then place them in a stone jar with sliced green ginger (four ounces), some pounded chillies, and ground mustard seed; grind up one ounce of turmeric with two table-spoonsful of oil, which mix with a sufficient quantity of vinegar to cover the limes; close the vessel tightly down, and place in the sun for a few days.

Obs.—Oil may be used instead of vinegar, or they may

be pickled in lime juice first boiled, with the turmeric added afterwards.

Mangoe pickle in oil.

Divide the mangoes into four parts rather more than half way down, having the bottom whole; scoop out the kernel; stuff the space in each mangoe as full as it will admit of, with mustard seed, cayenne pepper, sliced ginger, sliced garlic, and grated horseradish; bind each mangoe with thread; put them into a quantity of oil sufficient to immerse the whole. *Manner of preparing the mustard seed,* &c. &c.—For fifty mangoes use five seers of mustard seed; husk it, steep it in water for twenty-four hours, removing the water twice or thrice during the time, dry it afterwards for two days, reduce it into coarse powder; mix with it the ginger, garlic, cayenne pepper, and grated horseradish; make the whole into a paste with vinegar; stuff the mangoes with it; reserve a fourth part of the mustard powder to mix with the oil into which the mangoes are to be immersed. The garlic, ginger, and horseradish are to be steeped in water, and allowed to dry for a day previous to being used.

Mangoe pickle.

Take one hundred fine unripe mangoes; peel and partly divide them through the shell, so as to remove the seed from the inside; sprinkle them well with salt, and let them lay in a large tub or other vessel for twenty-four hours. In the meantime take two bottles of vinegar, and four ounces of ground turmerick, boil this about a quarter of an hour on a slow fire, then remove. Have ready one seer of dry chillies, one seer of green ginger cut and sliced, and one pound of mustard seed cleaned of all husk, with four ounces of garlic; mix these ingredients with the mangoes, and stuff some inside; then pour the vinegar and turmeric over the whole. Should the vinegar not be sufficient to cover the mangoes, more must be added to fill up the jar or cask.

Oil pickle, another. Take one hundred unripe green mangoes, slitting them lengthways, partly through the stone, so as to be able to remove all the seed; sprinkle them well over with salt, putting some inside, and lay them in the sun for a few hours daily; keep them in salt three or four days; then prepare the following ingredients: Turmeric, green ginger, mustard seed, and garlic, as directed for pickling, with the exception of the turmeric, which is not to be boiled, but ground and mixed with sweet oil sufficient to cover the mangoes; the oil generally used is jinjely or mustard seed oil.

Mangoe pickle. Peel the mangoes, and divide them into halves, clearing them of their stones; sprinkle them well with salt, and put them in the sun for three or four days; after which wipe them well with a cloth; then stuff them with some garlic, and green ginger sliced, also some garlic, mustard seed and chillies; tie them up with thread, and preserve either in vinegar or oil, and keep in a closed vessel in the sun for some days.

Dried mangoes. Take unripe green mangoes; peel and cut into slices; sprinkle them over with salt, and put in the sun to dry: when prepared, make them into balls or rolls of a moderate size, and hang them in a dry place for use.

Another way. Take green mangoes; peel and cut into thin slices; boil with a small quantity of water until quite smooth; then spread the pulp on a clean cloth, and put out in the sun to dry; when required for use, all that is necessary is to cut off a piece, and soak it in a little water; the pulp in this way may be used for mangoe fool.

Mushrooms. Put the smallest that can be got into spring water, and rub them with a piece of new flannel dipped in salt; throw them into

cold water as they are cleaned, which will make them keep their colour; next put them into a saucepan with a handful of salt upon them; cover them close, and set them over the fire four or five minutes, or till the heat draws the liquor from them. Next lay them betwixt two dry cloths till they are cold; put them into glass bottles, and fill them up with distilled vinegar, with a blade of mace and a tea-spoonful of sweet oil into every bottle; cork them up close, and set them in a dry cool place. As a substitute for distilled vinegar use white wine vinegar.

Nastertium seeds to pickle. Sprinkle them with salt, and let them lay for a day or two; dry them, and put into a jar; boil some mace with vinegar and ginger, and pour the liquor boiling hot upon them; cover them close, and put them in the sun for two or three days.

Obs.—The leaves are used as salad.

Onion pickle. Take any quantity of small white onions; lay them on a sieve or basket, and sprinkle them well with salt; let them remain for twenty-four hours to drain; put them into wide-mouthed bottles with a few slices of ginger, and a blade or two of mace; fill up with good vinegar; and if you desire to impart a warm flavour, add either green chillies or chillie vinegar. They may or may not be put out in the sun for a day or two.

Acid of lemon, artificial. Take pyroligneous acid one pint, three tea-spoonsful of pounded sugar, which dissolve in the acid, and add thirty drops of quintessence of lemon peel.

Obs.—The vinegar may be flavoured by infusing lime peel in it.

Coratch. Mushroom catsup a pint and a half, walnut do. four ounces, soy and chillie vinegar of each one ounce, essence of anchovy a tea-spoonful.

Indian Coratch, or chillie rusk, Is made by pounding with salt, ripe capsicums that have been a little roasted; add as much water as will make any quantity of the former you please into a liquid the thickness of milk; rub the whole through a cloth, and reject the residue of capsicums.

Obs.—A little wine added makes it keep a long time: a few drops impart a peculiar relish to soup or stews.

Cayenne pepper Is made by pounding perfectly ripe and dry bird's-eye chillies or capsicums; it should be sifted and kept in a well corked bottle, to exclude damp.

Essence. Put half an ounce of the above powder into half a pint of wine or brandy, let it steep for a fortnight, and pour it off clear.

Cayenne salt. Take two ounces of finely powdered dried bird's-eye chillies or capsicums, and mix them well in a mortar with two table-spoonsful of clean salt; add a glass of white wine and two of water; put it into a corked bottle, and place in the sun for a week or more daily; then strain the whole through a fine piece of muslin; pour the liquor into a plate, and evaporate it either by a stove or in the sun; you will then have soluble crystals of cayenne and salt; a much finer article than the cayenne powder.

Pepper, black. Black pepper is the fruit of a creaping plant indigenous to India; the berries are gathered before they are ripe, and are dried in the sun, from whence they become black and corrugated on the surface.

White Is the fruit of the same plant gathered after it is fully ripe, and freed of its external coats by maceration in water; it is smooth on the surface, and less pungent than the black pepper.

Basil vinegar. Fill a wide-mouthed bottle with the leaves of fresh green basil, and cover them with vinegar; stop the bottle well, and put out in the sun for eight or ten days, shaking it occasionally; strain and decant it.

Obs.—This is a very agreeable addition to mock turtle, soups and sauces, and to the mixture usually made for salads. Green mint, chervil, and burnet are all made in the same way.

Camp vinegar. Cayenne pepper a tea-spoonful, a pint of vinegar, soy two table-spoonsful, walnut catsup four spoonsful, six anchovies chopped fine, and a clove of garlic; steep all for a fortnight in the sun, shaking the bottles occasionally; strain through a tamis, and put into very small bottles corked as tight as possible.

Cucumber vinegar. Take ripe cucumbers; cut them in slices, and lay them on a sieve or bamboo basket in the sun, and sprinkle them well with salt; when the water is all drained off, add an equal quantity by weight, of white wine vinegar, and some corns of pepper; let it boil for a quarter of an hour, and bottle when cool.

Another. Pare eight or ten cucumbers; cut them into thin slices; add a clove of garlic, a spoonful of white pepper coarsely ground, and a spoonful of salt; put them into a jar that can be well closed, or other vessel, and pour over them a bottle of vinegar and let it stand ten or twelve days; then strain and bottle;

put a little whole pepper into the mouth of each bottle, and cork tightly.

Obs.—It has the same flavour as burnet vinegar.

Cresses. They are an excellent digestive, and form an ornamental small salad for the table.

Cress Vinegar. Dry and pound one ounce of the seed, such as is sown in gardens; pour upon it a quart of vinegar, and let it steep in the sun ten or twelve days, shaking it occasionally.

Obs.—This is strongly flavoured with the cress, and is useful for salads and cold meat.

Cayenne or chilli vinegar, red or green. Steep in a stoppered bottle as many ripe or green chillies as it will hold; cover them with vinegar for a fortnight or more, then strain it.

Garlic vinegar. Peel and chop two ounces of garlic; pour on them a quart of white wine vinegar; stop the jar close, and let it steep ten days, shaking it well every day; then pour off the liquor into small bottles.

Obs.—"Be careful not to use too much of this: a few drops of it will give a pint of gravy a sufficient smack of the garlic, the flavour of which when slight and well blended, is one of the finest we have; when used in excess it is the most offensive. The best way to use garlic is to send up some of this vinegar in a cruit, and let the company flavour their own sauce as they like."—*Remarks by Kitchener.*

Tarragon vinegar. Pick the leaves off the stalks, and dry them a little before the fire or sun; fill a wide-mouthed bottle with them, and cover with the best vinegar; set it in the sun for a fortnight,

and strain through a flannel bag; put into small bottles, and cork them carefully.

Vinegar. To each quart of water put a pound of coarse brown sugar; boil them together, taking off the scum; when that ceases to rise, pour off the liquid into a suitable vessel; when it is nearly cool, add sufficient toddy to make it rise; in twenty-four hours pour the whole into a barrel, and expose it to the sun for three months: the barrel, must not be bunged up—place a tile or any thing else, fit for the purpose, over the bung to exclude dust and insects; when it is clear and ready for use, bottle it carefully. The longer it is kept in bottles the better it will be.

Toddy vinegar Is made by exposing to the sun in a similar manner the sweet juice drawn from the cocoanut, palmyra and Sindee palm.

White vinegar. Dissolve three quarters of a pound of honey in rain or distilled water; put it into a seven gallon cask with a quart of white spirit; shake it well; then fill up the cask with rain water, and put it out in the sun to stand where it cannot be shook, and let it remain five months and the vinegar will be made. Drain it off by piercing the lower part of the cask, and let it run until the concretion, which is formed at the top, and is termed "mother of vinegar," begins to appear. You may then commence the process again without cleaning the cask, as the remaining sediment hastens the acetous fermentation, which will be complete in a shorter time than the first.

CHUTNIES.

Brinjall, plain. Take four small brinjalls, roast them, and take off their skin and seeds; fry a table-spoonful of dhall with three or four

dry chillies in a little ghee, adding a sufficient quantity of salt; mash and mix the whole together.

Brinjall, sour. Prepare the brinjalls as in the last receipt, and then add a table-spoonful of ripe tamarind pulp, with six red dry chillies, a tea-spoonful of mustard, and the same of cummin seed that has been fried in ghee; ground together with two or three leaves of the currypak, and a grain or two of assafœtida.

Obs.—The two latter ingredients may be left out.

Cashmere. Dissolve one seer of goar in vinegar; one seer of green ginger sliced, one seer of garlic, twelve chittacks of raisins, four chittacks of chillies, and half a seer of mustard seed; all to be pounded and mixed with five seers of vinegar; put into a large jar, and keep it out in the sun for a fortnight.

Brinjall with eggs. Roast four or five large brinjalls in hot ashes; take out the inside and mash it well and mix with it green chillies and green ginger sliced, a little salt, and lime juice; then chop up the yolks of the hard boiled eggs, and strew over it.

Dried mango. Take eight ounces of dried mangoes, four ounces of raisins, four ounces of goar, four ounces of green ginger, one ounce of garlic by weight; after clearing, dissolve the goar in a little vinegar, pound the other ingredients, and mix one by one; if not sufficiently moist, add more vinegar.

Green plantain. Roast four green plantains, and peel off their skin; grind up a spoonful of dhall, four dry red chillies, and fry in a little ghee; then grind the whole together, adding a little salt.

Obs.—Two tea-spoonsful of tamarind pulp or the juice of a lime may be added, or a little vinegar.

Red tamarind. Red tamarinds eight pounds, fresh dry mangoes one pound, tomata one pound, dry chillies half a pound, green ginger one pound, plumbs one pound, garlic four ounces, mint two ounces, butter one and a half pound, vinegar one bottle: these articles are to be well ground, then to be mixed with the vinegar, and fried in the butter.

Obs.—The Tomata may be left out.

Another. Take half a seer of red tamarind well cleaned from the husks and seed, quarter of a seer of salt, quarter of a seer of kishmises, quarter seer of sugar, three chittacks of chillies, red and dried, one chittack of garlic, a quarter seer of green ginger; the whole must be well ground and mixed with vinegar (without any water) to the consistence of a thin paste.

Ripe Tomata. Take one or more large ripe tomatas; strip off the skin; then divide and remove the seeds and juice; to the pulp that remains add a little salt, as much chopped onions, cut very fine, as is equal to about one half the tomata pulp, a table-spoonful of vinegar, a little celery cut very fine, and one or more green chillies, according to taste; if you desire to make this chutney into a salad, add a table-spoonful of thick cream.

Obs.—Potatoes mashed, mint or kootmere pounded, minced apple, pumblenose, in fact almost any vegetables may be made into a chutney by adding chillies, onions, green ginger, garlic, lemon juice or vinegar.

Tamarind and green ginger. Take two ounces of green ginger; scrape off all the rind; two tolahs weight of good tamarind pulp; pound both together, or grind on a stone: then add one masha of salt; half a masha of pounded chillies, and one tolah of

mustard seed which has been roasted in a little ghee; mix all well together.

Tomata or love apple, with tamarinds. Take a pound of ripe tomatas, one pound of tamarinds, four ounces of dry ginger, two ounces of red chillies pounded, four ounces of raisins, one ounce of garlic, four ounces of sugar, one ounce of salt, and half a bottle of vinegar; mix the tamarinds with the vinegar; give them a good boil, and strain; prepare the tomata pulp, raisins, garlic, and ginger pounded; mix all well together, and keep in small bottles in a cool place.

Till seed. Take a table-spoonful of the seed; parch it over the fire; then pound, and add the following ingredients: one clove of garlic, half a moderate sized onion, a few leaves of kootmere, two or three green chillies, a little salt, and tamarind juice; pound the whole together, or rub on a stone, as curry stuff is prepared.

Mangoe chutney, sweet. Green mangoes, peeled and minced fine, half a seer; green ginger the same two ounces; garlic three ounces; dried chillies ground and mixed with vinegar sufficient to moisten it well eight ounces; sugar and salt eight ounces of each; mix all well together, put it into a jar or bottle cork close out in the sun for a fortnight, and stir it occasionally.

Obs.—Ten good sized mangoes, when peeled and sliced, are equal in weight, or nearly so, to an English pound.

Sweet green mangoe chutney. Take thirty green mangoes, peel, cut into thin slices, and mince tolerably fine, boil in a bottle of vinegar a seer of sugar with eight ounces of salt; then take four ounces of garlic, one seer of stoned raisins, half a

seer of green ginger, and one pound of dried chillies well ground; chop up all these ingredients very fine, and mix together with the mangoes; then add the boiled vinegar with another bottle of fresh, put the whole in a jar well corked and place in the sun for a few days.

Plain dinner chutney. Peel a green mangoe of a moderate size; then chop up the fruit into as small pieces as possible; add an onion with two or three green chillies cut fine, and a tea-spoonful of salt; mix the whole well together. Vinegar may be added to this, but it is hardly neeessary.

Sweet green mangoe chutney. Prepare a mangoe that is just beginning to ripen in the same way as the last, with onion, green chillies, a little green ginger, salt, and sugar, adding a spoonful of vinegar and one of cream.

Delhi chutney. Take sixty green mangoes; peel and cut into thin slices, and boil in a bottle of vinegar until quite smooth; boil in another bottle of vinegar half a seer of goar and half a seer of salt; mix this all well together; then take half a seer of mustard seed, eleaned and pounded; half a seer of garlic chopped and pounded, one seer of raisins (stoned) or kishmises, cut very small and fine, with one seer of green ginger and one seer of dry chillies, also pounded; mix the whole well together; then add four bottles of vinegar, and put the mixture out in the sun for several days, occasionally stirring it up; this may be used as soon as made, but is better for keeping. It may be converted into a sauce by having the whole of the ingredients well pounded before mixing, and after the chutney is made, rub it through a sieve or coarse cloth, adding vinegar to reduce it to a proper consistency.

Tamarind chutney, (green).

Take about half a dozen of fine green tamarind fruit; clean off the outer skin, and remove the seeds; then rub the fruit on a stone, or pound in a mortar with a little salt; add a small quantity of mustard seed, and four or five red chillies that have been fried in ghee, and powdered; mix the whole together; to this may be added a small onion or a clove of garlic.

Tamarind to salt.

Pulp the large fruit, and mix half an ounce of sugar to an ounce of salt; pound them well together, and use an ounce to every pound of fruit; if the fruit is liquid, it ought to be dried over the fire; mix the salt powder in the fruit; put the fruit in pots, and cover it close. If it is dry, it will keep for years.

Tamarind chutney.

Take half a seer of red tamarind: well cleaned salt, kishmis, sugar, and green ginger, a quarter seer of each, three chittacks of red and dried chillies, and one chittack of garlic; the whole must be well ground, and mixed with vinegar without any water.

Obs.—Mangoe chutney is made with the same ingredients, and equal proportion, the only difference is that the mangoes, kishmis, green ginger, and garlic are to be finely chopped, and the dried chillies well pounded or ground with vinegar.

CHAPTER XIV.

PASTRY.

A few observations on this head are first necessary before giving the receipts; for it must be admitted that few cooks in this country, or servants who have the management of the viands put on the table, understand properly the difference between the pastry for a fruit tart, and a crust for a meat pie, and of which there is nothing more relishing than when both are properly made. A little attention and practice alone is necessary to attain the art of making good pastry; but the best efforts will be unsuccessful when the knowledge of regulating the heat of the oven is wanting; good pastry is often spoilt when the oven is improperly heated; and inferior pastry improved, if at its proper temperature.

The heat of the Indian portable oven is easier regulated than in the brick or clay ones which are fixtures, as fire can be applied both above and below, increasing or diminishing the heat at pleasure. Light paste requires a moderate heat, for, if too great it will be burnt, and not rise; and again, if too slow, it will be soddened, colourless, and fallen. Raised pies require a quick oven to prevent the crust from falling.

When pies, cakes, or tarts are to be glazed and returned to the oven, a small degree of heat alone is necessary to harden it, though sometimes paste is glazed before being put in the oven, and the following are the ingredients used: plain water, sugar and water, yolk and white of egg beaten with water, beaten white of egg and sugar

sifted over, or butter and yolk of egg. A glazing brush is the most proper for applying these materials; but feathers, if clean, will be a tolerable substitute, though they do not distribute the glaze so equally.

To make paste well, your materials should all be fresh and good; the coolest place in the house selected, and the flour dry, and cleanly sifted. A marble slab, slate, or smoothly polished stone is the best for making it upon, but where these are wanting, the bottom of a large dish turned upwards answers. Next is the board kept on purpose, or the table, which must be perfectly clean and dry; so must be the rolling pin. To raise a crust nicely a light hand is required, and it should be touched as little as possible. The directions for rolling, mixing, spreading the butter and flour over it, must be carefully attended to—salt added in the proportion of a tea-spoonful to a pound of flour, and butter dissolved in any fluid that may be used in the making; but if for fine crusts, add also about a dessert-spoonful of sifted sugar. Pastry is best made with butter, yet for household purposes sweet clarified dripping and lard may be substituted to diminish the expense.

Lard, to purify. Melt it in a warm bath by placing it in a jar in a boiler of water; then turn it into boiling water, and beat it up well, so as to clean it of all impurities; let it cool, and remove the larde from the surface; melt it again in the warm bath, and let it stand a short time to settle, when pour it clear off into any vessel for use or keeping.

Suet, to clarify. Cut the suet into slices, and pick out all the veins and skin; put it into a saucepan well tinned, or a jar; if the former, melt it slowly over the fire, or put the jar in an oven or boiler of water; when melted, pour it into any clean vessel.

To clarify dripping. Set it on the fire in a clean pan, and when melted and just going to boil, take it off, and pour it into another pan half filled with boiling hot water; stir the two very well together with a broad wooden spoon, and then remove the pan into a cool place till the next day; when the clarified dripping will be found floating on the surface of the water.

Beef suet for puff paste. Where butter is not immediately to be obtained for paste, clean as much beef suet from all shreds, chop it up fine and pound it in a mortar, with as much sweet oil as will reduce it to the consistency of butter.

Common paste. Take one pound of flour, four ounces of butter or clarified dripping; mix half the flour with the butter or dripping, and mix the remainder into a paste with milk; roll it out, and spread the other half on it at three times rolling.

Fine tart paste. Mix half a pound of sifted sugar with half a pound of fine flour, adding half a wine glass of boiling cream or milk; rub two table-spoonsful of butter into it; roll it very thin, and when made into tarts, brush it over with the white of an egg.

Light paste. Beat the white of an egg into a strong froth; mix with it as much water as will make three quarters of a pound of flour into a stiff paste; roll it out, and spread four ounces of butter upon it at three times rolling, and no more.

Short crust. Mix two table-spoonsful of sifted sugar with a pound of flour; rub into it three ounces of butter; beat the yolk of two eggs with a sufficient quantity of cream or milk to make the flour into a paste; roll it out thin, and bake in a moderate oven.

Puff paste. Take half a pound of fine flour; rub into it four table-spoonsful of butter, and mix with it sufficient pure water to make it into a paste; roll it out, and lay on it two more spoonsful of butter; fold it up, and roll it again with the same quantity; strew over it a little flour and roll it once more, and set it by in a cool place for about an hour.

Past for stringing over tartlets. Mix a quarter of a pound of flour with a table-spoonful of butter, and a little cold water; rub it well on the board until it begins to string under your hand; cut it into small pieces, roll it out, and draw it into fine strings; lay them across your tartlets, and bake them immediately.

Past for a large pie or pasty. Put to three and a half pounds of flour four eggs, two pounds of butter, and half a pound of shred suet, beaten up and dissolved to the consistency of lard, in boiling water; with as much of the liquor as will make it a good light crust, work it up well, and roll it out.

For tarts. Put an ounce of loaf sugar, beat and shifted, to one pound of fine flour; make it into a stiff paste with a gill of boiling cream and three ounces of butter; work it well, and roll it very thin.

For tartlets. Mix a pound of flour with six ounces of butter, four ounces of sugar, two ounces of almond paste, and six yolks; make it with rose or orange-flower water; beat and make it very smooth; cover small tart-pans, and cut out flat or raised covers; if raised, they may be baked on tart-pans turned up: these covers ought to be very open; do not fill them till wanted, or put them into the oven with any cream or custard,—fill with all kinds of frangipanes, fried creams, &c. &c.

Confectioner's paste. Take three quarters of a pound of fine flour, lay it on your paste-board, make a hole in the centre, in which put half a pound of sifted sugar, with six eggs, and work it up into a stiff paste, when it will be ready for use.

Obs.—If too stiff, add more egg, or too soft, more flour.

For standing pie. Mix half a pound of lard in a pint of water, and let it boil; have ready three pounds of dried flour; lay a little aside to make up the paste; mix in the water with a spoon; work it stiff; continue working it till quite smooth. Lay aside a piece for the cover; roll it out a proper thickness, and mould it by putting the right hand in the centre, and begin moulding with the left hand, keeping the outside in the proper shape. The meats, which are savoury for these pies, ought to be ready cooked before the paste is made, and may be seasoned with salt, pepper, and onions to any height. No juice of any kind ought to be put into them: butter, rasped bacon, and savoury jelly are the only admissible sauces—fill, cover, wet the edges, and close them neatly and put them into a quick oven. There is little or no difficulty in making pies after a knowledge of making paste is obtained.

Paste for boiled puddings. Pick and chop very fine, half a pound of beef suet; add to it one pound and a quarter of flour and a little salt; mix it with half a pint of milk or water, and beat it well with the rolling pin to incorporate the suet with the flour.

For meat or savoury pies. Sift two pounds of fine flour to one and a half of good salt butter, break it into small pieces, and wash it well in cold water; rub gently together the butter and flour, and mix it up with the yolk of three

eggs beat together with a spoon, and nearly a pint of spring water; roll it out and double it in folds three times, and it is ready.

Excellent short crust. Take one pound of flour and twelve ounces of butter; rub them together, and mix into a stiff paste with as little water as possible; beat it well, and roll it thin; bake in a moderate oven.

A good paste for patties. Mix the quantity of rolong you require with water; then stew some flour on the table, and work the paste well; then roll it out very thin, and put the butter all over it; roll it up with your hands and then with the pin, and cut it out the size of your patties.

Cheese cake paste. Rub equal quantities of flour and butter together with a little pounded and sifted sugar; make it into a paste with warm milk; roll it out, and line the pans with it.

Crisp paste. Rub a quarter of a pound of butter into a pound of flour and two table-spoonsful of pounded sugar, and the well beaten yolk of two or three eggs; work it well with a spoon, and roll it out very thin, turning it as little as possible with the hands; just before putting it into a quick oven, brush it over with the white of an egg well beaten, and strew over the tart finely sifted sugar.

Obs.—This crust may be used for any fruit tarts.

Macaroni paste. Take as much of the best weaten flour as will be necessary, with one egg and two table-spoonsful of water, to make it a very stiff paste. The flour must be placed on the table in a heap, a hole must be made in the centre at the top, the egg broken in it, and the water poured in upon the egg; the whole then must be worked and kneaded until

the paste is as stiff as it can possibly be made; and to bring it into this state requires much strength of working and patience. Then cut the paste into pieces of a convenient size for working; each piece being well worked, strew flour over the table, and roll out one piece at a time as thin as a sheet of paper, if possible, and then cut into strips like narrow ribbons, which may be preserved in this form, about six inches in length, or the strips may be cut into squares of the same length as the width of the ribbon; these latter are better for using with broth or soup.

Scotch short bread. One pound of rolong well dried; mix with a quarter pound of pounded sugar-candy, two ounces of carroway seed, one ounce of candied orange peel or citron, made into a stiff paste with half a pound of melted butter; roll it in thin slices; then strew it with one ounce of blanched almonds, cut up, but not small, and pass the rolling pin gently over them; cut them into curious shapes, and bake them in a quick oven.

Mock Turtle pie. Prepare the head as for mock turtle, or reserve a portion when making the soup, and if not sufficient add a couple of calves' feet or four sheep's trotters, which boil till tender, season it well with zest, some stock and minced onions, lay a few slices of lean ham or bacon at the bottom of the dish, put in the mock turtle sliced with egg balls, and when the pie is full, cover with a puff paste and bake it, after which add a cup of rich gravy, or seasoned stock.

Pork pie. Cut into slices an equal quantity of pork, fat and lean; roll them in white spices and sweet herbs; prepare a gravy of the parings; put in small whole onions or minced, at pleasure, or a large quantity of fine minced parsley with potatoes and vegetable balls; lay in the ingredients mixed, or in layers, dredging over each layer pepper and salt; if the pork has

been salted, salt will not be necessary; or if salt pork is used, it will be the better for steeping, and half dressed, or fresh pork may be used. It may also be seasoned very high with mushrooms, fine vegetables, hard eggs, and force balls, with a wine or other sauce put in when it comes out of the oven.

Crustades. The bread for crustades should be baked on purpose of a light, firm, well-made dough with eggs. Cut the bread into hearts, diamonds, or any other fanciful shape, which slit all round; fry them in butter, and arrange in the form of a rosette; then cut a round for the centre, which slit in the same manner, and place in the middle of the points of the hearts; fry this also of a fine brown colour; then cut out the interior, removing all the crumb; then line the interior half way up with farce or gratin; dry them either in the sun or before the fire, so that the sauce that is to be served in them may not run through. Small crustades may be made in any fancy shape, filled in the same way, and piled upon the dish.

Mangoe tart Is made by cutting the fruit into thin slices, adding spiced sugar and water, similar to apple.

Apple tart. Peel and cut your apples into quarters, removing the cores; put them into a baking dish with a little grated lemon peel and a few cloves, some pounded or moist sugar; pour a little water into the dish, and spread the paste with the rolling-pin on the table; cut some of it very thin, and with a feather moisten it all round (and place on the edge of the dish;) roll the paste round with the rolling-pin, and put it equally over the apple and other paste; press the paste all round with your finger to make it adhere; then with a knife cut off all round the superfluity; then with the roll of a spoon make some marks in the form of shells

all round the edges of the paste, about an inch distant from one another; whip the white of an egg, and spread it with a feather over the paste, and then sift or spread a little pounded white sugar over the eggs; dip the feather or paste brush in water, and sprinkle the water very lightly over the sugar. To prevent its burning in the oven put the tart on a tin, and bake it carefully.

Obs.—The same method is to be pursued for all kind of fruit tarts.

Creamed. Prepare your fruit as in the last receipt, with the exception of the eggs and sugar; cover the centre crust; when the tart is baked, cut out the whole of the centre, leaving the edges; when cold, pour over the apples some rich boiled custard or clouted cream, and place round it some leaves of puff paste of a light colour.

Orange tart. Squeeze the juice and pulp of four Seville oranges, boil the oranges, until tender, add double their weight of sugar, and pound both into a paste, with a tea-spoonful of butter, and the zest of the oranges, or a few drops of essence of lemon, beat the whole well together with the juice and pulp. Line a shallow tart dish with a light crust, lay on the orange paste, bake it, and cover with a cream or custard.

Rhubarb tart. Prepare the rhubarb by cutting it into lengths, and remove off all the skin; divide it into small pieces, and cover it with syrup, or sweeten it with pounded sugar, and moisten with a little water; put it in a saucepan on a stove to simmer gently; when tender, remove, and let it cool; make a good short crust paste; bake it in a rather hot oven, pile in the rhubarb and serve cold.

Prune tart. Rub and plump half a pound of prunes or raisins; lay them in the bottom of a sheeted dish; make a custard of a quart of cream

and ten yolks; season with sugar, cinnamon, and a little lemon juice; cook it; plump some of the prunes and put them upon the top. Tamarinds, or any dried fruit may be baked in the same way—a little apple pulp may be added to the prunes or custard. It is an excellent way of baking rhubarb and gooseberries, giving them plenty of sugar.

Puffs. Blanch and beat a handful of almonds with two table-spoonsful of orange-flower water; beat up five yolks and three whites, and put in two table-spoonsful of dried flour, a pint of cream, and sweeten; drop them into hot clarified butter.

Almond puffs. Beat a quarter of a pound of almonds; add six yolks and three whites; season as for curd puffs; make up the paste in the same manner; cut them out with the handle of a key; fry and serve also in the same manner.

Curd puffs. Pound a pound of curd; mix in six yolks by degrees, with a gill of cream, a glass of sweet wine, a little orange-flower water, with ginger, cinnamon, nutmeg and sugar; thicken it with flour, work it well, roll it out, and cut with a paste cutter into any shape; fry crisp, and sift sugar over them.

Orange and lemon puffs. Zest four large oranges or lemons; add two pounds of sifted sugar; pound it with the zest, and make it into a stiff paste with strong infusion of gum dragon; beat it again, roll it out, cut it into any shape, and bake it in a cool oven.

Spiced puffs. Beat up any quantity of whites of eggs, adding white sifted sugar with any spices; the puffs are to be flavoured with mace, cinnamon, or cloves, and drop them from the point of a knife in a little high towering form upon damped wafer sheets, and put them into a very slow oven.

Cheese cake. Take half a pound of pounded loaf sugar, three yolks and two whites of eggs beaten, the juice of three limes, the rind of two grated, and two ounces of fresh butter; put these ingredients into a saucepan, and stir the mixture gently over a slow fire until it be of the consistence of honey; put it into patty pans lined with paste, and bake them.

Curd plain. The native way of making curd is by first boiling the milk, and squeezing lime juice into it, or by adding sour butter-milk, or it may be turned with rennet or vegetable rennet.—*See Artichokes.*

Lemon cheese cakes. Grate fine the rind of two or three limes; take the juice of four; mix them with three sponge cakes, four table-spoonsful of fresh butter, and the same quantity of pounded sugar, a little nutmeg and cinnamon grated with a wine glass of cream and three eggs well beaten; work the whole well together, cover your pans with puff paste, and fill in the material.

Obs.—Orange may be made in the same way.

Almond cheese cakes. Blanch and dry six ounces of sweet and half an ounce of bitter almonds; pound them in a mortar to a fine paste with two table-spoonsful of rose or orange-flower water; cream up eight spoonsful of fresh butter, and add it to the paste; beat up four eggs with a little cream, six table-spoonsful of sifted sugar with a little nutmeg, and mix the whole well together; fill your pans sheeted with paste as the last.

Plain cheese cakes. Take the curd produced from two seers of new milk; break and drain it quite dry; put it into a mortar, and pound it smooth; add four table-spoonsful of sifted sugar with

a little grated lemon peel and nutmeg; beat up to a froth three large spoonsful of butter, and add it to the curd with the yolks of four eggs beaten, and a glass of brandy or sweet wine; stir all well together; cover your tins with puff paste, and fill each with the curd.

Obs.—Lay some thin slices of candied lemon peel upon the top, and bake for twenty minutes.

Icing for tarts. Beat up the white of two eggs to a solid froth; lay some on the middle of the pie, with a paste brush or feathers; sift over plenty of pounded sugar, and press it down with the hand; wash out the brush or feathers, and splash by degrees with water till the sugar is dissolved; and put it in the oven for ten minutes, and serve it up cold.

For cakes. Whip the whites of five eggs to a froth; add a pound of double refined sugar sifted, and three spoonsful of orange-flower water or lemon juice; beat it up very well, and when the cake is taken out, ice it with a wooden spatula; leave it in the mouth of the oven to harden, as it must not have the least colour. Lemon juice instead of the orange-flower water renders it very white, and particularly pleasant to the taste.

Caramel. Break into a pan one pound of refined sugar; put in four table-spoonsful of water; set it on the fire, and when it boils, skim it quite clean; let it boil quick till it comes to the degree called crack, which may be known by letting a little of the sugar drop into a pan of cold water; if it remains hard, it has attained that degree; squeeze in the juice of a lime and let it remain one minute longer on the fire and then set the pan into another of cold water; have ready a basin or mould of any shape; rub them over with sweet oil; dip a fork or spoon into the sugar, and throw it over

the mould in fine threads till it is quite covered; make a handle of the same, and place in it any sweetmeat or pastry you please.

Nuts and almonds in Caramel. Blanched nuts and almonds of every description must be grilled or roasted in a pan to make them peel; they are then to be stuck with twigs, and caramelled as the fruit.

Obs.—Nuts of all description should be either roasted, blanched, or the shells cracked before being put on table.

Mince meat. One pound of beef suet picked and chopped fine, one pound of apple pared, cored and chopped, or plantains, one and half a pound of currants, washed and picked, half a pound of raisins stoned and chopped fine, half a pound of good moist sugar, quarter of a pound of citron cut in thin slices, half a pound of candied lemon and orange peel cut in thin slices, one pound of ready dressed roast beef, free from skin and gristle and chopped fine, one nutmeg grated, half an ounce of salt, half an ounce of ground ginger, quarter of an ounce of coriander seeds, quarter of an ounce of allspice, quarter of an ounce of cloves, all ground fine, the juice of three lemons and their rinds grated, quarter of a pint of brandy, half a pint of sweet wine; mix the suet, apple or plantains, currants, meat, plums and sweetmeats well together in a large pan, and strew in the spice by degrees; mix the sugar, lemon juice, wine, and brandy, and pour it to the other ingredients and stir it well together; set it by in close covered jars in a cold place; when wanted, stir from the bottom, and add a little noyeau, curaçoe brandy or sweet wine, sufficient to moisten the quantity you require. Sweet paste is most appropriate for making pies; they are made flat, and about four inches in diameter. The pans should seldom be larger than the size of small saucer.

Obs.—Very good minced pies may be made by withholding many of the ingredients, or half of the quantities of the expensive ones.

Mince meat for pies.

Take of kishmisses or raisins two pounds and a half: wash clean and pick both carefully, stoning the raisins; then chop up very fine, and mix with the following ingredients chopped also:—two pounds of dried currants, orange marmalade one pound, preserved citron and ginger half a pound of each, one pound of sifted or moist sugar, a quarter of a pint of lime juice, two glasses of brandy, two grated nutmegs, two pounds of well roasted beef or boiled salt beef; if the former, add a table-spoonful of salt; a cured salt tongue may be used in the same proportion as beef, with one pound of suet or marrow; two pounds of white pumpkin jam, or plantain; the whole of the ingredients are to be chopped very fine, and minutely mixed; let them remain in an open vessel for a few days, then put into jars.

Obs.—In England apples are used. I have substituted the jam instead. The fruit of the bhere, which is in season during the month of December, may be used for apples, as they approach something in flavour. When the mince is required, add a little brandy or sweet wine to moisten it. It will keep good for twelve months.

CHAPTER XV.

PUDDINGS, Etc.

Apple pudding. Chop four ounces of beef suet very fine, or two ounces of butter, lard, or dripping; put it on the paste board or a large flat dish, with eight ounces of flour and a salt-spoonful of salt; mix it well together with your hands, and put it in a heap; make a hole in the middle; break one egg in it, and stir it together with your finger; and by degrees add as much water as will make it of a stiff paste. Spread a little flour on the board, and roll it out two or three times with a rolling-pin, and then roll it out large enough to receive twelve or thirteen ounces of apples; if to be boiled in a pudding cloth, the cloth must be first soaked in water, squeezed dry, and floured; but it will look better if boiled in a basin, well buttered: boil for an hour and three quarters. The best way is to stew the fruit first with a couple of table-spoonsful of moist sugar, a few cloves, and a wine-glass of water: the pudding will then only take half the time to boil.

Obs.—Mangoe pudding may be made in the same way as well as other fruits, only the quantity of sugar must be varied according to the acidity of the fruit; the same crust as directed for apple pudding answering for all.

Almond rice cup puddings. Mix a quarter of a pound of almond paste with a pint of cream; mix in two spoonsful of ground rice and a little lemon zest; let it cool, and add the

yolks or whites, according to the stiffness wanted, of from two to four eggs. If to be turned out, put some citron chips in the bottom of the cup; if to be served in the cups, lay some on the top, dip the cups in water before the pudding is put in. They look well; hogged over with almonds or pistachio nuts and served in coloured cream, or the puddings coloured and served in white cream or in broken jelly.

Appricot pudding. Scald the fruit, peel, beat and sweeten it; beat the yolks of six eggs with two whites; mix all together with a pint of cream; put it into a basin sheeted with cream paste. As the pudding stuff requires a moderate oven, puff paste will not answer; this must be attended to, as otherwise either the paste or pudding will be spoilt. The kernels may be blanched, pounded, and put into the pudding.

Arrowroot pudding. For a quart of new milk; take a small cupful and mix it with two large spoonsful of arrowroot; boil the remainder of the milk and stir it among the arrowroot; add, when nearly cold, the well beaten yolks of four eggs, with two table-spoonsful of pounded sugar, and two ounces of fresh butter broken: season with grated nutmeg; mix it well together, and bake in a buttered dish fifteen or twenty minutes.

Batter pudding. To every quarter of a pint of milk put an egg and a spoonful of flour and beat them up well together; add a little salt, take care that the whole is quite smooth; have your saucepan ready boiling; butter an earthen mould or basin; put the pudding in, and tie it tight over with a pudding cloth; boil it an hour or more, or put it in a dish you have well buttered, and bake it three quarters of an hour.

Obs.—When wanted light, a larger proportion of eggs is required, and less flour; if the flour, milk and salt is first cooked smooth, and when cold, the eggs added, it requires less time to boil.

Another. Rub three spoonsful of flour into a pint of raw milk by degrees; simmer it until it thickens; stir in two ounces of butter; set it to cool; then add the yolks of three eggs, well beaten; butter a basin or mould; put the pudding into it; then tie tight with a cloth well floured, plunge it bottom upwards into boiling water, and boil half an hour.

Pudding biscuit. Rub half a pound of biscuit with a quarter of a pound of almond paste, a quart of cream or rich milk by degrees, in a mortar, adding the yolks of ten eggs and the whites of five; season with lemon juice and sugar, grated lemon peel, or any fruits may be added; such as currants, dried dates, prunes or plums, chopped up: this may be either boiled in moulds, cups, or fried.

Bombay pudding. Make a good sweet egg custard, adding a little butter, a glass of wine or brandy with some grated nutmeg; have ready a finely rasped cocoanut, and mix all together; line a dish with puff paste, fill in the custard, and bake of a delicate brown colour.

Brown bread pudding. To half a pound of stale brown bread, finely and lightly grated, add an equal weight of suet, chopped small, and of currants, cleaned and dried, with half a salt-spoonful of salt, three ounces of sugar, half a nutmeg grated, the grated rind of a large lime, five well beaten eggs, and a glass of brandy; mix these ingredients thoroughly, and boil the pudding in a cloth for three hours and a half. Send wine sauce to table with it.

Bread pudding. Pour a pint of boiling milk over four ounces of bread crumbs and two spoonsful of fresh butter; cover till cold; then mix three well beaten eggs and a table-spoonful of sugar and half the peel of a grated lemon or lime and a little pounded cinnamon; boil it in a mould, or bake in a buttered dish; serve with sweet sauce.

Bread and butter pudding. Butter a dish or mould; lay into the bottom thin cut bread and butter without any crust; strew over some currants that have been picked and cleaned, or else chopped stoned raisins; then pour over this some batter made as follows: Take a pint of new milk, the yolks of four eggs, two spoonsful of sifted sugar, a little essence of lemon, and some grated nutmeg; pour over the slices of bread and butter; then place more bread and butter, and currants with batter between, until your dish is nearly full; pour the remaining batter on the top. This may either be boiled in a mould, or baked—the latter way is the best; with a small rim of paste round the dish; serve with wine sauce.

Carrot pudding. Pound in a mortar the red part of four large carrots; take about eight ounces in weight; soak half a pound of the crumb of bread in a quart of boiling new milk; add a quarter of a pound of sugar, and a little orange-flower water with the zest and juice of two limes and a little cinnamon; beat and add six eggs. Bake it with a paste round the edges, and sift sugar over it; or the dish may be buttered, and the pudding taken out, but it must not be turned over. Ornament with almonds, citron, &c.

Another. Take the red part of two large boiled carrots; pound in a mortar; add a slice of grated bread, with two spoonsful of butter, the same of moist sugar, a little lime or orange peel minced, some

nutmeg, and four eggs, well beaten; mix all well together and line the dish with paste and bake it.

Mashed carrots. Clean and scrape only; boil and mash them with cream and butter; they make an excellent batter with eggs and flour to bake meat in.

Custard pudding. Mix with one table-spoonful of flour, a pint of new milk, the well beaten yolks of six eggs, a spoonful of rose-water and a spoonful of fresh butter; add a little grated nutmeg, and sweeten with pounded sugar; bake in a dish lined with puff paste for half an hour; when about to serve, sift a little sugar over it.

Cocoanut pudding. A quarter of a pound of grated cocoanut, the same quantity of powdered loaf sugar, three ounces and a half of good butter, the whites of six eggs, and half a glass of wine and brandy mixed, a tea-spoonful of orange-flower or rose-water; pour into your paste, and bake with a moderate oven.

Hasty baked pudding. Take of new milk sufficient to mix into a thin batter two ounces of flour; put a pint with a small pinch of salt into a clean saucepan, and when it boils, quickly stir the flour briskly to it; keep it stirred over a gentle fire for ten minutes; pour it out and when it has become a little cool, mix with it two ounces of fresh butter, three of pounded sugar, the grated rind of a lime, four eggs, and half a glass of brandy or as much orange-flower water; to these half a dozen of bitter almonds, pounded to a paste, may be added. Bake the pudding half an hour in a gentle oven.

Lemon or orange pudding. Zest a lemon or Seville orange; squeeze out the juice and pulp; boil the skin in several waters to take out the bitter; beat it in a mortar with sugar and butter of each a quarter of a pound with six eggs, a little of the zest, and the juice; put it in a sheeted dish, and cross it with very fine bars of paste, with an ornament in the middle.

Lemon suet pudding. To eight ounces of finely grated bread crumbs, add six of fresh beef kidney suet free from skin and minced very small, three and a half of pounded sugar, six ounces of currants, the grated rind and the strained juice of two large limes and four full-sized or five small well beaten eggs; pour these ingredients into a thickly buttered pan, and bake the pudding for an hour in a brisk oven to a fine brown colour. Turn it from the dish before it is served, and strew sifted sugar over it, or not, at pleasure. The pudding is very good without the currants.

Franchipan. Beat up four table-spoonsful of dry flour with four eggs and a pint of cream; add a little salt and sugar; rasp the peel of a lemon or lime into the mixture; put the whole into a stewpan over a gentle fire, and keep stirring it for a quarter of an hour; blanch and pound to a fine paste with a little rose or orange-flower water one dozen sweet and the same of bitter almonds, and mix this with the franchipan, with which fill your tartlets, or lay upon puff paste, nicely trimmed, with sifted sugar on the top, and pass the salamander over it.

Marrow pudding. Grate a roll into crumbs; pour on them a pint of boiling hot cream; cut very thin half a pound of beef marrow; beat the yolks of four eggs well, and then put in a glass of brandy with sugar and nutmeg to taste; mix them all

well together, and either boil or bake it for three quarters of an hour; eut two ounces of citron very thin, and, before serving, stiek them all over it.

Pudding mincemeat. Pour on a small cupful or more of bread erumbs, sufficient boiling milk to soak them well; when they are nearly eold, drain as much of it from them as you ean, and mix them thoroughly with half a pound of mince-meat, a dessert-spoonful of brandy and three eggs beaten and strained; boil the pudding for two hours in a well buttered basin, whieh should be full, and serve it with wine sauee.

Macaroni pudding. Boil a sufficient quantity of macaroni in milk; lay it into a pudding-dish bordered with paste; season a pint of milk or cream with einnamon, orange-flower water, zest, and juice of lime; sweeten and add four yolks, well beaten; thieken and pour it over the maearoni; when the paste is done, it is enough; sift sugar and rasped almonds over it. An exeellent way is to lay two or three ounees of plumped prunes of plums with some shred marrow and sugar over the maearoni. Vermicelli or any Italian pastes may be made in the like manner.

Newmarket pudding. Put on to boil a pint of good milk, with the peel of a lime, a little cinnamon and a peaeh-leaf; boil gently for five or ten minutes; sweeten with loaf sugar; break the yolks of five and the whites of three eggs into a basin, beat them well, and add the milk; beat all well together, and strain through a fine hair sieve or tamis; have some bread and butter cut very thin; lay a layer of it in a pie-dish, and then a layer of eurrants, and so on till the dish is nearly full; then pour the custard over it and bake half an hour.

Newcastle, or Cabinet pudding. Butter a half melon mould or quart basin, and stick all round with dried cherries or fine raisins, and fill up with bread and butter, and custard, &c. as in the above, and steam it an hour and a half.

Peas pudding. Put a quart of split peas or dhal that has been soaked for at least two hours into a clean cloth: do not tie them up too close, but leave a little room for them to swell; put them on to boil in cold water slowly till they are tender; if they are good peas or dhal, they will be boiled enough in about two hours and a half; rub them through a sieve into a deep dish, adding to them an egg or two, an ounce of butter, and some salt; beat them well together for about ten minutes. When these ingredients are well incorporated together, then flour the cloth well; put the pudding in and tie it up as tight as possible and boil it an hour longer. It is as good with boiled beef as it is with boiled pork.

N. B.—Stir this pudding into two quarts of plain broth or the liquor meat or poultry has been boiled in, give it a boil up, and in five minutes it will make excellent plain soup.

Plum pudding. Suet chopped fine six ounces, raisins stoned six ounces, currants nicely washed and picked eight ounces, bread crumbs three ounces, flour three ounces, three eggs, one quarter of a nutmeg, a small blade of mace, the same quantity of cinnamon pounded as fine as possible, half a tea-spoonful of salt, half a pint of milk, or rather less, sugar four ounces, to which may be added candied lemon one ounce, citron half an ounce; beat the eggs and spice well together, mix the milk with them by degrees, then the rest of the ingredients; dip a cloth into boiling water and put it on a sieve; flour it a little and tie it up close; put it into a

saucepan, containing plenty of boiling water; keep a kettle of boiling water alongside of it to fill up the pot as it wastes; and let it boil six hours as least.

Light plum pudding. Put half a pint of fine bread crumbs into a basin and pour on them a quarter pint of boiling milk and cover; let them soak for half an hour; then mix with them three quarters of a pound of suet, chopped extremely small, and a pound of raisins, three spoonsful of sugar, one of flour, three eggs, a little salt, and sufficient grated lemon peel and nutmeg to flavour it lightly; tie the pudding in a well floured cloth, and boil it for two hours.

Patna rice pudding. Wash a quarter of a pound of rice, dry it in a cloth, and beat it to a powder; set it upon the fire with a pint and a half of new milk till it thickens, but do not let it boil; pour it out, and let it stand to cool; add to it some cinnamon, nutmeg and mace, pounded sugar to the taste, half a pound of suet shred very small, and eight eggs, well beaten, with some salt; put to it either half a pound of chopped raisins, or currants clean washed, and dried by the fire, some candied lemon, citron, or orange peel; bake it half an hour with a puff crust under it.

Rice pudding with dry currants. Take a small basin of boiled dry rice; mix it with half a pound of currants, two table-spoonsful of sugar, one of butter, and a beaten egg; boil it in a floured cloth or mould for nearly an hour.

Rice pudding for children. Take boiled rice, and cover it with milk, sugar, a beaten egg, and a little grated lemon; bake this in a dish.

Another. Pick and clean nicely half a pound of rice; put it into a deep dish with a little butter or

suet chopped, four spoonsful of sugar, and two quarts of milk; grate nutmeg over the top, and bake in a slow oven.

Rice pudding boiled. Wash and pick four ounces of rice very clean; soak it in water half an hour; then tie it up in a cloth with eight ounces of picked currants or raisins; leave room for the rice to swell, and boil it nearly two hours; serve with melted butter, sugar, and nutmeg.

Rice pudding baked. Take half a pound of well boiled rice, quite dry; mix it with four eggs well beaten, a quarter of a pint of cream or milk, with two table-spoonsful of butter, some grated lemon peel and nutmeg, half a glass of brandy or noyeau, half a pound of picked currants rubbed in a little flour, with four table-spoonsful of finely shred suet or marrow; mix these ingredients well together, put a paste round the edge of the dish, fill it with the pudding and bake in a moderate oven.

Ground rice pudding. Put four ounces of ground rice into a stewpan, and by degrees stir in a pint and a half of milk; set it on the fire with a roll of lime peel and a bit of cinnamon; keep stirring it till it boils; beat it to a smooth batter; then set it on, where it will simmer gently for a quarter of an hour; then beat three eggs on a plate; stir them into the pudding with two ounces of sugar and half a grated nutmeg; take out the lime peel and cinnamon; stir it all well together; line a pie dish with thin puff paste, big enough to hold it, or butter the dish well, and bake it half an hour; if boiled, it will take one hour in a mould, well buttered. Three ounces of currants may be added.

Rhubarb pudding. Peel and well wash three or four dozen sticks of rhubarb; blanch it in water three or four minutes; drain it on a seive, and put it in a stewpan, with the peel of a lime, a bit of cin-

namon, two cloves, and as much moist sugar as will sweeten it; set it over a fire, and reduce it to a marmalade; pass it through a hair seive; then add the peel of a lime and half a nutmeg grated, a quarter of a pound of good butter and the yolks of four eggs and one white, and mix all well together; line a pie dish (that will just contain it) with good puff paste, put the mixture in, and bake it half an hour.

Plantain pudding. Take some plantains, and have them fried in their skins; which when done, you must peel and cut the fruit in slices; add sugar to the taste, the juice of two or three limes, the peel of one cut into small thin pieces, a glass of white wine, half a tea-spoonful of cloves with a little butter; this is to be put into a paste, and boiled as an apple pudding. Cream or lemon and sugar with butter is a great improvement.

Sago pudding. Simmer a quarter of a pound of sago with water, and leave it till it falls into a jelly; add half a pound of Naples biscuit or bread, ten yolks, six whites, and a quart of cream or new milk; season with wine, sugar, cinnamon or lime juice, zest, and candied peel; put it into a bordered pudding dish, and sift sugar over it. Rasped citron may be added. If milk is used, prepare and thicken as artificial cream, and when the pudding is mixed, add an ounce and a half of very nice butter, which, if properly done, will answer instead of cream.

Tapioca pudding. Simmer a quarter of a pound of tapioca in water; strain and add a pint of new milk; simmer it till it thickens; let it cool; add the yolk of four eggs and two whites, with a little brandy, wine or orange-flower water, sugar, nutmeg and an ounce of clarified butter; mix it well, butter the dish, border it with paste, and bake it or boil it in a basin.

Transparent pudding. Beat eight eggs very well; put them into a saucepan with one quarter of a pound of pounded sugar, the same of fresh butter, and two large spoonsful of marmalade or with some grated nutmeg or lime peel; keep it stirring on the fire till it thickens; then set in a basin to cool; put a rich paste into a dish, and pour in the pudding; bake it in a moderate oven.

Yorkshire pudding. Make a tolerable stiff batter with four eggs, six table-spoonsful of fine flour, and a pint of milk; beat the whole up well, free from lumps; butter a dish, or use clarified dripping; pour in the batter, and put it under the meat, or else fry it in a pan with plenty of hot dripping; as soon as the under side is done, turn it, that both may be alike, or brown the upper with a salamander; it may be baked. This pudding should be light and half an inch thick; cut into squares, and serve with roast beef or mutton.

Obs.—A batter made a very little thicker and placed in a deep dish with a small joint of meat in the middle, and baked, is called in Devonshire, "Toad in the hole."

Apple dumplings. The same crust, as for pudding, divide into as many pieces as you want dumplings; peel and core the apples; roll out your paste, large enough for each, and put them in; close it all round, and tie them in pudding cloths very tight; one hour will boil them. When taken up, dip them in cold water, and put them in a cup the size of the dumpling while you untie them, and they will turn out without breaking.

Obs.—A clove or two in each dumpling, with a little sugar, may be put at first with the apple; but sugar and butter is better added after they are served up.

Plain dumplings. Take half a seer of fine flour, two eggs well beaten up, with as much sweet

fermenting toddy as will make it into a light dough; form it into balls the size and the shape of a large hen's egg; drop them into boiling water, and continue them over the fire in that state for a quarter of an hour; serve with melted or cold butter and sugar.

Currant dumpling. Mince finely half a pound of suet; mix it with the same proportion of grated bread crumbs and a table-spoonful of flour, a quarter of a pound of picked currants, washed, and dried in a towel, some sugar, a little grated lime peel, nutmeg, and a spoonful of chopped orange marmalade or citron with three well beaten eggs; roll the mixture into round balls, and tie them in a floured cloth separately; boil for half an hour, and serve with melted butter and sugar poured over them.

Meat puffs. Roll your paste out thin, and, having any sort of meat prepared, such as mince or force, lay it, or once turn it over either in a three corner or square shape as a puff; close it well together with egg until it takes, boil and sauce them with high seasoned gravy. Small slices of any meat and well seasoned, will make an excellent dish in these boiled or fried puffs.

Norfolk dumpling. Make a stiff pancake batter; drop the batter by small spoonsful into quick boiling water; let them boil three or four minutes when they will be enough done; drain and lay a piece of fresh butter over each.

Suet dumpling. Mix a pound of finely shred suet into a pint of milk and four well beaten eggs; make it up into a stiff paste, with flour and a little salt; this quantity will divide into four; drop them into hot water, and when they are ready serve with melted butter. More suet may be put in with sugar and any kind of fruit.

Panada. Put a blade of mace, a large piece of the crumb of bread, and a quart of water in a clean saucepan; let it boil two minutes; then take out the bread and rub it very fine in a basin; mix with it as much of the warm water as it will require; pour away the rest, and sweeten it to the taste. If necessary, put in a piece of butter of the size of a walnut, but add no wine; grate in a little nutmeg if requisite.

Haggis. Take the stomach of a sheep; wash it perfectly clean in several waters; turn it, and scald the inside; scrape and put it into cold water and let it soak in a little lime water or strong salt and water; boil the heart and liver, so as it will grate. Have ready a pound of dry oat meal; grate the liver, and chop up fine the heart with half a pound of fine suet; mix the whole well together, and season with pepper and salt; put the whole into the bag; boil well in some good broth, with three onions; strain and pour it on the haggis, and then sew it up carefully, excluding all the air: put it in boiling water enough to cover it, and let it boil for two or three hours.

Obs.—Prick the bag with a needle in several places to prevent its bursting; or, if it is too thin, tie it in a cloth.

Pancakes, plain. Light, plain pancakes are made of a thin light batter of milk, eggs and flour, with salt and sugar; rub the frying pan with a buttered cloth; sift sugar over them as they are doubled or rolled and dished; serve with limes.

Another. Break three eggs in a basin; beat them up with a little nutmeg and salt; then put to them four ounces and a half of flour and a little milk; beat it of a smooth batter; then add by degrees, as much milk as will make it the thickness of good cream; the frying pan must be very clean, or they will

stick; make it hot; put a very small bit of butter into it; when it is melted, pour in the batter to cover the bottom of the pan; make them the thickness of a half-crown; turn the pan round that the pancake may be done equally; then give a sudden jerk to turn the pancake on the other side; fry them of a light brown; lastly, roll and powder them with fine sugar. They should be made quickly, as they require many to make a dish. Serve with lemon, orange or wine, and sugar; or they may have jelly, fine marmalade, or preserves laid on very thin.

Do. French. Put into the stew pan or basin two ounces of fine flour, three ounces of sugar, a few macaroons of bitter almonds, a tea-spoonful of orange-flower water, a little salt, a pint of cream, a glass of milk, and the yolks of five very fresh eggs; mix the whole well; then clarify two ounces of butter, and put some into the fryingpan; put a very little of the mixture into the pan at a time; let it be done on one side only and turn the first one on the bottom of a plate and do the same alternately, with the others; arrange them in an agreeable form, and when you are about finishing, glaze the last with fine sugar and salamander it; put the plate on a dish, and send up very hot.

Batter. Put four spoonsful of flour into a basin or dish, with half a tea-spoonful of salt and a little cream; moisten with water, sufficient only to prevent the paste from curdling; beat up the white of two eggs, and mix it well with the paste; and then put in whatever you may wish to fry, take care the paste is not too thick.

Apple fritters. Pare and core some apples; slice and stew them with a little water, sugar, and lemon peel; when soft, add a little white wine and the juice of half a lime with a bit of butter;

when cold, make a batter with three spoonsful of fine flour, two spoonsful of cream, a glass of wine, some sugar, and four eggs; beat it all together very well; put first butter or pure ghee into a fryingpan; throw the fruit into the butter; take them out in spoonsful, and fry them, one by one, a nice light brown; put them on a sieve before the fire to dry, and serve with plenty of pounded sugar over them on a white napkin.

Another way. Chop up the apples fine, mix them with the above batter, and fry in butter or ghee a nice brown; sugar to be added afterwards.

Apricot fritters. Make a batter the same as for apple, put the fruit into it, and add the kernels; or a few sweet and bitter almonds may be put into the batter.

Lemon or orange fritters. Peel and cut limes or Seville oranges across; take out the seeds; boil them in a little weak syrup; let them cool; make a batter of white wine, flour, a little olive oil and salt; mix it till it drops from the spoon; dip in the oranges, and fry them a light brown in olive oil or clarified butter; drain them before the fire upon a sieve; pile them upon the dish; sift sugar over, and send them hot to table.

CHAPTER XVI.

CAKES.

Almond cake. Blanch half a pound of sweet and three ounces of bitter almonds; pound them into a paste in a mortar with a little orange-flower or rose-water; add half a pound of sugarcandy and a little brandy. Whisk separately for half an hour the whites and yolks of twenty eggs; add the yolks to the almonds and sugar, then stir in the whites, and beat them all together; butter a tin pan, put the cake into it, and over the top strew pounded sugar; bake in a quick oven for half an hour or more as may be necessary.

Allspice cake. Beat one egg with six table-spoonsful of cream; stir it over the fire until warm; add the third of a pound of butter, with three spoonsful of sifted sugár and a spoonful of fine pounded allspice; carefully stir in the different ingredients upon a slow fire, that the butter may be mixed without oiling; then pour the whole over ten or eleven ounces of flour, and make it into a paste; roll it out of any thickness, and cut out the cakes of any size you please; put them into the oven upon a tin, covered with several folds of paper, or else a board must be used to prevent them baking too quickly; if baked in a small portable oven, some wood-ashes spread over the bottom answers all the purpose of the board.

Obs.—Cakes of the different spice may be made in the same way and coloured variously.

Bourbon. Beat well and separately the yolks of ten and the white of five eggs; one pound of sifted

sugar; grate the peel of two bittter oranges or lemons; blanch and pound with a little rose-water, half a pound of sweet almonds; whisk all these ingredients together for half an hour, and lastly mix in half a pound of dried and sifted flour; lay it in about three inches deep into a papered and buttered hoop, and bake it in a moderate oven for one hour and a quarter. It should be iced over the top and sides while hot.

Brioche paste. "Take thirty good fresh eggs; three pounds of very dry flour and two pounds of fresh butter; sift and lay the flour on the table; divide into four equal parts, and take one to make the leaven; make a hole in the centre, and put a large table-spoonful of good yeast into the fourth part of the flour; then take some hot water, pour it gently over the yeast, and mix the paste directly; do not make it too liquid; where yeast is not procurable, good sweet toddy must be used to make the leaven; sprinkle some flour over a pan, and put this paste into it; cover and set it near the fire to rise for about twenty minutes; in this country it is seldom necessary; when the yeast or leaven has risen, dilute the brioche in the following manner.

Make a great hole in the remaining three-fourths of the flour; sprinkle four small pinches of salt on as many different places, with a little sugar to correct the bitter taste of the yeast should it be used, and a little water to melt the salt; then take two pounds of butter, which break into small pieces with your hand, and put in the middle of the flour. Next break the eggs separately over a cup or dish to insure their being good and mix the whole well together and knead the paste; spread it lengthways on the edge of the table; then with the palms of both hands, press upon it, passing it by degrees towards the middle of the table; when you have thus worked the whole of the paste, bring it back again in the same way towards the edge; knead it a second time in

the same manner, and then spread the yeast; paste all over it, then divide the whole into small pieces, and shift from one plaee to another: this is to mix the risen part with the other paste properly; then knead the paste well again twiee and gather it up together; take a pan, in whieh spread a towel, and powder it over with flour; put the paste on it, and eover it with the ends of the towel; keep it in a eool plaee. If the weather is warm, the paste is better when made on the preeeding day, and take care to break it several times before you use it; then cut it into equal pieees, and shape them with the palms of your hands; lay these on the less even side, shape off small balls, whieh turn also with your palms; brush them over with a beaten egg; then make a little hollow, and put the small ball into it; brush twiee over with the egg, and bake in a hot oven. If you wish to make a large brioehe, you must make a very large, well buttered paper case, or put in a buttered tin with paper; make a kind of paste the same as for the small one, and bake in a hot oven, but not so hot as is used for the small ones; for the larger the artieles of pastry are, the less must the oven be heated, as the borders of the eakes or pies would be burnt before the middle parts eould hardly be heated."

Obs.—When you pereeive that the brioehe has eoloured enough, if it should not be thoroughly baked, eover it with paper. This brioehe paste will serve to make all sorts of little entremêts, the only thing is that you must put sugar over them: you may put eurrants inside, or mix with a little sweet wine or eream, fruit or dried eherries; and to make another sort, in faet by eolouring a part of the paste with a little saffron soaked in the wine, or brush them over with the white of an egg sprinkled, or plain sugar; eover them without any eolour, but take eare to eover with paper when suffieiently brown; give to all different forms, by which you will obtain a multiplieity of cakes, having the same paste, but varying in flavour and appearance.—*Ude's receipt.*

Brioche cake (Indian). Take one pound of the finest sojee and make it into a dough with a sufficient quantity of toddy, and work it well; set it on one side, cover it with a cloth and let it remain for two hours, then beat up eight eggs, white and yolk, for fifteen minutes, with half a pound of fresh butter and a tea-spoonful of salt; mix this with the dough well together, and put into a tin of twice its size to bake.

Baba. Dilute this paste the same as the brioche, take eight grains of saffron, infuse in a little water, and then pour the water into the paste; add two glasses of madeira or sweet wine, some currants, raisins, and a little sugar; then make the cakes as you do the brioches; add to it half a pint of good cream, well frothed. You must butter the mould when you put them in; the oven must be moderately hot, as the babas must remain a long time in; after one hour you must look at them and preserve the colour by putting paper over them. You must use a mould with a chimney in the middle.

Common cakes. Rub into one pound of flour, a quarter of a pound of fresh butter; mix with two well beaten eggs, a table-spoonful of fresh yeast, and as much warm milk as will make the flour into a very thick batter; or instead of the yeast and milk, use toddy and one more egg; cover with a cloth, and let it rise for an hour; then mix with it six ounces of moist sugar, and half a pound of cleaned and dried currants, let it remain for half an hour more, and bake it in a tin for an hour.

Cocoanut cake. Scrape the white part of the inside of a cocoanut into fine white flakes, add half a pound of clear syrup, and boil to a proper thickness; when done, drop them on a buttered dish to cool.

Good Friday cake. Boil six ounces of loaf-sugar and four table-spoonsful of water to a syrup, (or take six spoonsful of syrup), beat up two or four eggs, and pour the syrup hot upon them, stirring all the time; add two ounces of butter, and beat all together for fifteen minutes; then stir in eight ounces of flour, four ounces of picked currants, one ounce of candied lemon peel cut small, one tea-spoonful of mace or half a nutmeg and one tea-spoonful of carbonate of ammonia dissolved in a table-spoonful of milk; mix all together, pour into a mould, and bake in a quick oven.

Obs.—The currants may be omitted.

Caraway biscuits. Rub one ounce of butter into eight ounces of flour, with two ounces of powdered loaf-sugar and a quarter of an ounce of caraway seeds; beat up one egg, and add it with one tea-spoonful of carbonate of ammonia, dissolved in four table-spoonsful of milk to the flour, and mix all together; roll out, cut into shapes with a tin mould, and bake in a quick oven.

Queen cakes. Half a pound of sifted sugar, half a pound of butter, six eggs, ten ounces of flour, two ounces of currants, and half a nutmeg grated; cream the butter and mix it well with the sugar and spice; put in half the eggs, and beat it ten minutes; add the remainder of the eggs and beat it ten minutes longer; stir in the flour lightly and the currants afterwards; bake a few minutes.

Ladies' fingers. Beat well together in a pan, one pound of sifted sugar with the yolk of eight eggs, for twenty minutes; then add by degrees, one pound of flour; then drop the mixture upon paper, of any form or shape you like; strew sugar over them, and bake them in a hot oven. The white of the eggs is always to be added last.

Plain cake for children. Take one pound of fine flour, mix it into a dough with a sufficient quantity of sweet fermenting toddy, and work it well for twenty minutes; set it aside for an hour or more to rise; beat up a couple of eggs with a table-spoonful of butter and as mueh sugar, and work it into the dough; put it into a buttered tin or a paper mould; bake it as you would any other eake.

Obs.—The dough may be proeured ready-made from the baker as for bread and a few earaways or eurrants mixed with the eake.

Plain pound cake. Beat one pound of butter in an earthen pan until it is like a fine cream; then beat in nine whole eggs till quite light; put in a glass of brandy, a little lime peel shred fine; then work in a pound and a quarter of flour; put it into the hoop or pan, and bake it for an hour. A pound plum eake is made the same with putting one pound and a half of elean washed currants and half a pound of eandied lemon peel.

Plum cake. Beat up a pound and a half of butter to a eream; mix in one pound of sugar-eandy; beat fourteen yolks and seven whites of eggs half an hour; mix in a pound and a half of fine flour; put in the peel of a lime grated, three ounces of eandied orange and lemon peel, eut fine a tea-spoonful of pounded maee, half a grated nutmeg, a gill of brandy or sweet wine, with four spoonsful of orange-flower water; mix in three quarters of a pound of eurrants, and a pound of stoned raisins; put immediately into your hoop or mould, and bake it two hours or more.

Currant. The same as plum, only adding more currants dusted first with flour.

Pound cake. Cream half a pound of butter with half a pound of fine sifted sugar till quite smooth; beat up five eggs, white and yolk, and gradually mix with the sugar and butter; beat the whole for twenty minutes or more; add half a pound of fine flour and half a pound currants that have been nicely picked, washed, and plumped; bake it in a moderately heated oven.

Sponge cake. Take half a pound of pounded sugar, eight eggs, and six ounces of fine flour; then whisk the eggs, yolks and whites together, for twenty minutes; beat in the sugar carefully, and just before it is to be put into a buttered tin, stir in the flour lightly, adding if you please a few caraway seeds; bake from half to three quarters of an hour.

Tea cake. A most excellent plain tea cake may be made by procuring from the baker one pound of dough as prepared for bread, then beat up the yolks of three or four eggs according to their size, with two table-spoonsful of moist sugar, or pounded; mix the whole with a spoon into the dough and bake in a buttered tin of double its size.

Obs.—Currants or caraways in proportion may be added.

Another. Three quarters of a pound of fine sugar, a quarter of a pint of water; boil the sugar and water; skim it well; pour in the liquor boiling hot on six well beaten eggs; whisk it till cold; then add seven ounces of flour with the grated peel of a lime very gradually; put into a cake tin, well buttered, and bind with paper. It must be immediately put into a moderate oven, and baked for three quarters of an hour.

Sponge biscuits. Break into a wide dish that has been made quite hot, or keep it over hot water, nine eggs with a pound of sifted sugar, and a little grated lemon peel; whisk it well for a

few minutes and then remove the pan from the hot water and continuing whisking it until cold; then with a spoon stir in lightly six ounces of fine, dry, sifted flour. It must be immediately put into your tins which have been prepared as follows: rub them inside with butter, sprinkle with finest pounded sugar, and bake for five minutes in a brisk oven; when done, take them out of the pans, and lay upon a sieve or cloth.

Arrowroot. Beat up as for sponge biscuits in a warm dish, four eggs with three spoonsful of sifted sugar, one glass of white wine, and a spoonful of rose-water for twenty minutes, adding by degrees, six table-spoonsful of the finest arrowroot; put in buttered tins, and bake in a slow oven.

Sweet Macaroons or Ratafias. Blanch four ounces of sweet almonds, dry them well in the sun, pound them in a mortar with half a pound of sifted sugar, rub both well together, then add the whites of four eggs one by one until the whole is formed into a thinnish paste, drop them of the size of walnuts on wafer paper, sprinkle over the top some sliced almonds and sifted sugar, bake in a slow oven of a light brown colour when they will be done enough.

Ratafia cake. Take the yolks of twelve eggs and the whites of six and beat each separately; a pound of sugar, well pounded; beat the yolks till they are tolerably white; then add the sugar, and beat it well with the yolks; blanch and cut small, a quarter of a pound of bitter almonds with the same quantity of sweet ditto; dry three quarters of a pound of flour, and stir it by little at a time into the eggs; then beat the six whites into a froth, and put it in by a spoonful at a time as you stir in the flour; lastly, the almonds, put in your pan and let it bake an hour and a half.

Ratafia cakes. Take one ounce of sweet and one ounce of bitter almonds, and beat them fine in a mortar, one pound of fine sifted sugar, with the rind of two or three grated limes, mix them well together with the white of one egg and a half, make them about the size of a nut, put them on paper, and bake in a moderate oven.

Short cakes. Rub in half a pound of butter into one pound of finely sifted flour; put half a pound of currants, half a pound of finely sifted sugar, and one egg; mix all together with three quarters of a pint of milk, roll it out thin, and cut them into round cakes; lay them on a baking tin; about five minutes will bake them.

Seed cake. Beat one pound of butter till you turn it back into cream; add one pound of flour, one pound of loaf sugar pounded finely, a few caraway seeds, half a glass of brandy, some orange peel, the whites of twelve eggs, and the yolks of eight, with a little volatile salt (ammonia). The above quantity will be sufficient to make three cakes, and bake them in a slow oven for an hour and a half.

Tea cakes. Rub half a pound of flour with four ounces of butter and the beaten yolks of two eggs and the white of one, a few caraway seeds, and two table-spoonsful of pounded sugar; mix it into a paste with a little warm milk, cover it over, and let it stand for an hour; roll out the paste, and cut it into cakes with the top of a glass, and bake them on floured tins.

Rice cakes. Beat twelve eggs, yolks and whites separately; one pound of sifted sugar, three quarters of a pound of rice-flour; beat all these ingredients together for half an hour, and before

putting it into a well buttered cake tin, add thirty drops of essence of lemons. Three or four spoonsful of caraway seeds may be added. It may be baked in small tins.

Sally Luns. Take a pint of milk quite warm, a quarter of a pint of thick small beer yeast (or else good fermenting toddy); put into a pan, with flour sufficient to make a good thick batter; cover it over to rise for two hours; then add two ounces of fine pounded sugar, four eggs, well beaten and mixed together; rub into your flour four ounces of butter, and make your dough not quite as stiff as for bread; let it stand half an hour; then make up your cakes, and put them on tins; let them stand to rise, and bake in a quick oven.

Twelfth cake. Take of fine flour, butter and sifted sugar of each two pounds, eighteen eggs, four pounds of currants, of almonds pounded and blanched half a pound, citron, candied orange and lemon peel of each half a pound, and cut into thin slices; a nutmeg grated, allspice, half an ounce ground cinnamon, mace, ginger, and corianders, of each quarter of an ounce, finely pounded, and a large wine-glass of brandy; work the butter into a smooth cream with the hand, and mix with the sugar and spice in a pan for some time; then break in the eggs by degrees, and beat it at least twenty minutes; stir in the brandy and then the flour, and work it a little; add the fruit, sweetmeats, and almonds, and mix all together lightly; have ready a hoop or tin cased with paper, on a baking-plate; put in the mixture, smooth it on the top with a little milk; bake it in a slow oven four hours or more; ice it the moment it is drawn from the oven.

Obs.—Previous to baking, put a thick paste of flour and water under it, in order to preserve the bottom from scorching.

Buns. To two pounds of fine flour, put half a pound of clean moist sugar, make a hole in the centre, and stir in half a gill of good yeast and half a pint of warm milk (or as much good toddy and warm milk as is equal to the same quantity); mix it with enough of the flour to make it the thickness of cream, cover it over with a towel, and let it lie two hours; then melt or dissolve half a pound of fresh butter, not too hot; stir it into the other ingredients, with enough milk and toddy to make it into a soft paste; throw a little flour over, and let it lie an hour; have ready a baking tin rubbed over with butter; mould with the hand the dough into buns the size of an egg; lay them in the platter in rows three inches apart; set them aside in a warm place to rise for half an hour or until they have become double their size; bake them in a hot oven of a good colour, and just before taking from it, wash them over with a brush dipped in milk.

Cross buns Are made of the same mixture, only add three quarters of an ounce of allspice, cinnamon, and mace, mixed and pounded. When the buns have risen, press in the form of a cross, with a tin mould made on purpose, or one of wood.

Plum buns. To the same mixture put half a pound of currants, four ounces of candied orange peel cut into small pieces, half a nutmeg grated, half an ounce of mixed spices, and mould the whole into buns; jag them round the edge of the dish with a knife, and proceed as with plain buns.

To make buns. A quarter measure of rolong, one tea-cupful of toddy, quarter cup of butter, two table-spoonsful of milk, made warm; yolk of two eggs well beaten, a little salt, cinnamon, cloves, and nutmeg, pounded fine; two table-spoonsful of currants, two table-spoonsful of sugar; mix the rolong, toddy,

and milk together; put it in the sun covered over till risen; then mix in the other ingredients; divide it into six round cakes; rub each bun over with white of egg; bake them one hour.

American buns. Having mixed one pound and a half of flour and half a pound of butter, finely together, add four eggs beaten to a high froth, four tea-cupsful of milk, half a wine-glassful of brandy, and a wine-glassful each (of yeast or toddy) wine and rose-water; sift in a pound of flour, beat the lumps fine, form into buns and set to rise for four hours on the tin in which they are to be baked.

Bath buns. To two pounds of flour made into a dough with toddy, add half a pound of fresh butter, some nutmeg and salt, the well beaten yolk of two eggs and the white of one, and six spoonsful of cream; cover it and let it rise for a couple of hours or more; then shake in four ounces of caraway comfits, form the buns and strew a few over the top, and bake them over buttered tins.

Another. Sift a pound of flour, and rub in half a pound of butter; add a spoonful of yeast or equal parts of cream and toddy as will make it into dough; let it rise, add an ounce of small caraway comfits, make it up in small rolls or cakes, and strew an ounce of the comfits over.

CHAPTER XVII.

BAKING.

Bread. Take two pounds of good, dry flour, and a tea-spoonful of salt; place it on a pasteboard, slab, or table; pour into the centre a portion of good fresh toddy that is in a state of fermentation; knead this into a tolerable stiff dough for twenty minutes or more; then set it aside on a dish to rise; cover with a cloth, and generally it will be fit for the oven in two or three hours; divide into loaves or rolls, sprinkling the surface of the slab or table on which it is divided with a little flour to prevent its sticking. The more the dough is worked the better and lighter the bread.

Obs.—Where toddy from either the date or palmyra is not to be had, a fermenting liquid may be made by soaking fresh dry peas, or dhal split in warm water, until fermentation commences; this liquid strained is to be used to rise the dough.

Brown bread Is to be made in the same way, only flour that has not had all its bran sifted from it is to be used, a little more fermenting liquid is required, and kneading the dough for a longer time.

Substitute for yeast. Mix three pounds of flour and a quarter of an ounce of carbonate of soda along with the usual quantity of salt; knead the whole up with sour butter-milk; if very sour, half water and half butter-milk will do, but all butter-milk is pre-

ferable. The dough will be ready for baking in a quarter of a hour as the fermentation goes on while kneading, but it will take no harm by standing one, two, or three hours; the butter-milk must be acid, the soda pounded small and well mixed with the flour and the oven brisk, or the bread will probably be not so good and taste of the soda.

Obs.—In making rolls or loaves, it is necessary when cutting the piece from the mass of sponge, that it should be kneaded with a little flour, sufficient to keep it from adhering to the board.

Parliament Ginger bread. Flour one pound, jaggery or treacle one pound, butter two ounces, carbonate of soda one tea-spoonful. The jaggery, if used, to be melted over the fire in a very little water till it is of the consistence of thick treacle; mix well the flour and soda; then rub in the butter, afterwards pour in the treacle; mix it and knead it well, keep it covered until the next day, roll it out thin, and cut it into flat cakes with a tin of a proper shape, notched at the edges.

Ginger bread. Take one pound of sugar, a quarter of a pound of ginger, a pint of water, two pounds of flour, and six ounces of candied orange peel; pound and sift the ginger, and add a pint of water; boil it five minutes, then let it stand till cold; pound the preserved orange peel, and pass it through a hair sieve; put the flour on a pasteboard, make a hole in the centre, and put in the orange peel and ginger, with the boiled water; mix this up to a paste, and roll it out; prick the cakes before baking them.

Another. Flour and treacle each one pound, butter one ounce, sub-carbonate of magnesia one ounce or one and a half, with two ounces of the usual

spices, principally ginger; to which is added cinnamon, nutmeg, allspice, cayenne pepper, and in the inferior kinds, black pepper. This is fit for baking in a few hours' time.

Another. Flour two pounds, sub-carbonate of magnesia half an ounce, treacle or thick jaggery syrup one pound, butter two ounces, mixed spices to the palate four ounces, tartaric acid one quarter of an ounce, water a sufficient quantity to make into dough. This is ripe for the oven in half an hour.

Ginger bread nuts. Half a pound of dry ginger pounded and sifted, three pounds of jaggery or goor, clarified with a little water; and the white of eggs boiled to the consistence of treacle, two pounds of good butter beat to a cream, two and a half pounds of plain flour, a tea-spoonful of salt, one tolah weight of cloves, cinnamon and mace pounded, also a nutmeg; four table-spoonsful of caraways, and half a pound of preserved orange peel finely chopped up: mix all well together, and knead it into a paste; let it stand for two or three hours; then roll out thin, and cut with a wine-glass; put in the oven to bake.

Ginger Nuts, plain. Take two eggs well beaten up, one cup of flour, half a cup of sugar, two chittacks of butter, and two spoonsful of ginger; mix all together, and it will make four dozens.

Another. One pound of flour, one pound of jaggery boiled to a thick syrup, with a little water, four ounces of candied preserve cut small, twelve ounces of moist brown sugar, half a pound of butter creamed, one and a half ounce of ground ginger, with half an ounce of caraway seeds; mix all well together, and let it stand for three or four hours; make into nuts, and bake on a tin.

Another. Take two pounds of flour; mix well three chittacks of butter; then add one ounce of powdered ginger, one ounce of caraway seeds, one tea-spoonful of carbonate of soda; having done this, beat two eggs well up, and mix them with two pounds of treacle, cold; add the flour by degrees until firm, and make into thick cakes and bake them slowly.

Almond biscuits. Mix a pound of almond paste with a pound of sifted sugar, two ounces of rice-flour, and six eggs; mix well; season with mace, cloves, cinnamon, and lemon zest; butter the moulds, fill, and sift sugar over. A very little time bakes them; they may be coloured, pearled, or powdered, with citron, pistachio, almonds, nuts, &c.

Biscuits. Take a pound of the finest flour; add a tea-spoonful of salt; mix it with cold water very carefully into as thick a paste as possible; beat it out with a rolling pin, cut it into pieces, lay them one over the other, and again beat it out; roll it very thin, cut with a tumbler or glass into biscuits, and prick them well with a fork; or else roll them into small balls, and press with a stamp.

Sweet biscuits. To one pound of flour, add eight ounces of pounded sugar, two beaten eggs, a tea-spoonful of caraway seeds, and a quarter of a pound of butter; mix all well together, roll it out thin, cut into biscuits, prick with a fork, and bake upon a tin.

Milk biscuits. Dissolve four ounces of butter in a quarter of a pint of warm milk, and make it into a stiff paste with two pounds of flour; beat and work it perfectly smooth, roll it out very thin, and cut into biscuits; prick them well with a fork, and bake them upon a tin in a quick oven.

Obs.—You may make these biscuits sweet and lighter by adding a small tea-spoonful of pounded sal volatile (carbonate of ammonia), and after working it up well, let it stand to rise for two or three hours, covered with a cloth; then divide as above directed.

Caraway drops. Beat half a pound of sifted sugar with four eggs, for ten or fifteen minutes, well together; then add two ounces of caraway seed, and ten ounces of flour; lay some paper on your tins, put the mixture into a biscuit funnel and drop it out the size of a company's rupee; sift sugar over, and bake it in a hot oven.

Savoy biscuits Are made in the same manner as drops, only omitting the caraways and two ounces less flour; put them in the biscuit funnel, and lay them the length and breadth of your finger on common paper; strew some sugar over, and bake in a hot oven.

Caramel basket. Stick drop biscuits with caramel in any form of basket, oval, round, contracted at the top, or with an overlying edge without any ornament, or like a vase, cup or basin.

Obs.—These are very ornamental for a supper table, and may be filled with preserved fruits, &c.

Biscuit powder Is simply dry, plain biscuits pounded; and to insure its being pure and free from dirt, make it at home.

CHAPTER XVIII.

SWEET DISHES, ETC.

Almonds May be served at the dessert in their skins or blanched.

Obs.—Put them on the table with their shells unbroken, and when required for cakes, &c., they are better for being blanched the day before.

Almond butter. Put a pint of cream on a slow fire, with eight eggs that have been well beaten and strained; stir them one way until they are ready to boil; then add a glass of any rich sweet wine, and continue stirring it until it curdles; strain off the whey; pound the curd with two ounces of almond paste and a couple of spoonsful of pounded sugar; put it into patty pans, or turn it out in small fancy moulds. To be eaten with bread or sweet zests.

Almond paste. Blanch one pound of sweet, with half an ounce of bitter almonds; put them into a mortar with one pound of sugar-candy; beat the whole into a fine paste, adding orange-flower, rose, or plain water in a sufficient quantity to keep from oiling.

Walnuts for dessert Should be blanched like almonds in hot water, and the skin taken off; they are much more wholesome in this way, and saves a great deal of trouble; if the walnuts are old, soak them for an hour in milk.

Blancmange. Boil slowly a pint and a half of good cow's or buffaloe's milk with an ounce of picked isinglass, the rind of half a lemon peeled very thin, a little cinnamon and a little mace and two table-spoonsful of pounded sugar; blanch and pound eight bitter, and half an ounce of sweet almonds very fine, with a little rose or orange-flower water, and mix them with the milk; strain it through a napkin into a basin, with half a pint of good cream; give it a warm up: then pour it into a jug or basin, and let it stand for half an hour for any sediment to fall to the bottom; when it begins to cool, fill your moulds; when wanted, put your fingers round the blancmange and take it out and set carefully in the centre of your dish.

N. B.—A glass of noyeau may be substituted for the almonds or a few peach leaves boiled in the milk.

Blancmange, plain. Put an ounce of isinglass in a tea-cup of water and dissolve it gently over the fire; then take a quart of rich buffaloe-milk, and put the peel of a lime cut very thin, a few peach-leaves, a little cinnamon and mace with two table-spoonsful of pounded sugar and the dissolved isinglass, and give it a boil for a few minutes, stirring the whole time; then strain through a napkin and let it settle and cool, when pour it into your moulds.

Obs.—To remove it, dip the mould, if necessary, for a second or two, in warm water, clap it with the hand to loosen the edge, put your dish over the mould, and turn it out quickly.

Blancmange eggs for a hen's nest. Make a small hole at the end of as many eggs as you please; let out all the egg carefully; wash and drain the shells; then fill with blancmange; place them in a deep dish with clean sand to keep them steady, or any grain will answer; when cold and firm, remove and gently

break off the shell; cut the peel of a lemon into delicately fine shreds, and lay the eggs upon it or put them into coloured cream or upon candied lemon or orange peel. This latter is then called, "A hen's nest."

Arrowroot blancmange.

Mix half a pint of cold water with two ounces of good arrowroot; let it settle for fifteen minutes; pour off the water; add a little peach-leaf water or almond essence in water, and a little sugar; sweeten a quart of new milk; boil it with a little cinnamon and the peel of a lime, cut very thin; strain through a napkin upon the arrowroot, stirring it all the time, and give it a simmer upon the fire; put it into a mould, and serve the following day.

Rice blanc-mange.

Put a tea-cupful of whole rice into the least water possible, till it almost bursts; then add half a pint of good milk or thin cream, and boil till it is quite a mash, stirring it the whole time it is on the fire, that it may not burn; flavour with spices, lemon peel, &c., and sweeten with pounded sugar added with the milk, and take out the lemon peel before you put it in the mould; dip a shape in cold water and do not dry it; put in the rice, and let it stand until quite cold; when it will turn easily out. This dish is eaten with cream or custard and preserved fruits.

White pot.

Slice some bread nicely, lay it in the bottom of a dish, and cover it over with marrow; season a quart of cream or new milk with nutmeg, mace, cinnamon, and sugar; boil and strain it; beat six yolks and put them to the cream and pour it over the bread; bake in a moderate oven, and sift sugar over it, or rasped almonds, citron, orange peel and sugar.

Almond custard.

Blanch and pound with two table-spoonsful of orange-flower water, a quarter of a pound of almonds; add rather more than a pint of cream

or milk and the well beaten yolks of five eggs; sweeten with pounded loaf-sugar; stir it over a slow fire till it thickens; do not let it boil; serve in a glass dish; put over the top sifted loaf-sugar or grated nutmeg.

Another. Blanch and pound six ounces of sweet, and half an ounce of bitter almonds with two table-spoonsful of sifted sugar and a large spoonful of rose-water; add this, by degrees, to a pint of warm milk that has been flavoured with a little cinnamon and lemon peel; strain the whole through a fine sieve and add a pint of cream with the yolks of eight eggs and the white of three, well beaten; put over the fire, and stir until it is of a good thickness; then remove from the fire, and continue stirring until nearly cold to prevent its curdling.

Obs.—This may be baked in cups or in a dish, with a puff paste round it.

Madeira custard. Beat up one pint of cream to a froth with three quarters of a pound of white sugar; dissolve one ounce of isinglass and stir it in together with six glasses of madeira; beat all well together and pour it into the dish it is to be served in: it must stand in a cool place three or four hours: serve sweet cakes with it.

Plain custard. Sweeten a quart of good milk with pounded sugar; boil it with a bit of cinnamon, and the peel cut thin of a lime, and if you wish to flavour it of almonds, add three pounded bitter ones, or four or five peach leaves; strain it, and, when a little cooled, mix in gradually the well beaten yolks of ten eggs; stir it over a slow fire until it is perfectly thick; pour it into a basin, and add a table-spoonful of brandy or noyeau; keep stirring it every now and then till cold.

Obs.—This makes the custard thick enough for baking, or to put into a trifle; for glasses four eggs is sufficient for a pint of milk. Two or three bitter almonds blanched and pounded into a paste, may be added. The whites should always be turned to account, and not wasted; they answer for lemon cream, trifle, or may be boiled and cut into zests, &c.

Orange custard. Sweeten the strained juice of ten oranges with pounded sugar, stir it over the fire till hot, take off the scum, and when nearly cold, add to it the beaten yolks of ten eggs and a pint of cream; put it into a saucepan, and stir it over the fire until it thickens; be careful not to let it boil; serve in glasses or a dish.

Mangoefool Is prepared by adding cold milk and sugar to the pulp of green boiled mangoes in such quantity as the maker chooses; the milk must be added by a little at a time, stirring it well with the mangoes, otherwise it will not be smooth.

Lemon or orange cream. Take a good sized lemon or three limes, and squeeze the juice into a large bowl or pan; make it very sweet; pare some of the rind thin, and put it into the pan; put three pints of boiling hot cream into a teapot, and setting the pan on the ground, pour the cream upon the lemon, holding the teapot high that it dribble; some one should be stirring the bowl as you pour in the cream to mix well the lemon and sugar; it will then be fit for use. One orange and half a lemon is very good, but orange alone requires more juice.

Pyramid cream. Sweeten a quart of cream; boil and skim it and boil it again till all the cream that will rise has been procured; add any seasoning or lemon juice to it, which will make it very

white; put in a well beaten white of egg with a little good sweet wine and orange-flower water; whip it very well and lay it to drain on a sieve. When it is drained, if it is to be served in a glacier form, turn down a small glass dish over a large one, leaving the dish to be seen like ice here and there, and heaping up the cream in irregular pointed pyramids or broken masses. Through these may be introduced little chocolate figures, chamoise or goats made of chocolate gum paste, and the dish set in a dish of moss to spread round it, or it may be dressed round with white sugarcandy in irregular lumps.

Almond cream. Blanch and pound to a paste, with rose-water, six ounces of almonds; mix them with a pint and a half of cream which has been previously boiled, with the peel of a lime cut very thin; add two eggs well beaten, and stir the whole over the fire till it be thick; sweeten it, and when nearly cold, stir in a table-spoonful of orange-flower or rose-water.

Lemon cream. Mix with a quart of cream, the thinly pared rind of a large lemon, or three limes and four spoonsful of strained juice; sweeten with pounded sugar, whisk it in a large pan, and, as the froth rises, lay it on a sieve or a strained cloth over a dish; as it drains, continue to pour the cream back into the pan until it is all done; remove the lemon peel, put a piece of muslin into an earthen-ware or tin shape with holes in it, fill it with the whipt cream heaped as high as possible, set it in a cool place, and turn it out in twelve hours.

Obs.—This cream had better be served in a glass dish as soon after it is made as possible. It does not stand long in this climate.

Italian cream. Sweeten a pint of cream with fine pounded sugar; boil it with the thinly pared rind of a ripe lime and a bit of cinnamon; strain and

mix it with half an ounce of dissolved isinglass; add it while hot to the well beaten yolk of six eggs; stir it till quite cold and put it into a shape or mould.

Solid cream. Put two table-spoonsful of strained lime juice upon four spoonsful of pounded sugar; add two table-spoonsful of brandy and one pint of cream; pour it from one cup into another until it be sufficiently thick.

Burnt cream. Boil a pint of cream with the peel of a lemon or lime; sweeten it with pounded loaf-sugar; beat with the yolk of six eggs and whites of four and one table-spoonful of arrow-root or flour, the same of orange-flower water and of ratafia; strain the cream, and when cold mix it with the eggs and other things; stir it over the fire until it is as thick as a custard; put it into a dish, strew sifted sugar over the top, and brown with a salamander: serve it cold.

Another Imitation. Beat with the yolk of four eggs a table-spoonful of flour, the grated peel of a lime, and three pounded bitter almonds; sweeten it with sugar, and stir it over the fire till it becomes as thick as a custard; put it in the dish it is to be served in; boil with a little water some pounded sugar-candy until it becomes brown, but do not stir it till taken off the fire; by degrees pour it in figures over the top of the cream. It may be eaten cold.

Lemon firm cream. Steep the thinly pared rinds of eight limes in a pint of water, for twelve hours; strain and dissolve it in three quarters of a pound of sifted sugar and the juice of the limes strained, and the well beaten whites of seven with the yolk of one egg; boil it over a slow fire, stirring it constantly one way, till it is like a thick cream, and pour it into a glass dish.

Raspberry cream. Put six ounces of raspberry jam to a quart of cream; pulp it through a fine sieve; mix it with the juice of a lime or two and some pounded sugar; whisk it till thick; serve in a dish or glasses.

Italian cream. Rub on a lump of sugar the rind of two limes or a lemon and scrape it off with a knife into a deep dish or China bowl, and add half a wine-glass of brandy, two ounces and a half of sifted sugar, the juice of a lemon or two limes and a pint of thick cream, and beat it up well with a clean whisk: in the mean time, boil an ounce of isinglass in a quarter of a pint of water till quite dissolved; strain it to the other ingredients; beat it some time and fill your mould; and when cold and set well, turn it out on a dish and garnish with candied orange or lemon peel cut in slices and place round.

Obs.—It may be frothed with a chocolate miller.

Vanilla cream. Boil half a stick of vanilla in a quarter of a pint of new milk until it has a very high flavour; have ready a jelly of an ounce and a half of isinglass to a pint of water; which mix with the milk and a pint of fine cream; sweeten with fine sugar unbroken, and stir till nearly cold; then dip a mould into cold water and pour the whole into it; make it the day before it is wanted, or else set it in ice to get firm.

Trifle. Cover the bottom of your dish with sponge cakes or Naples biscuits divided into quarters, with some broken maccaroons or ratafia cakes; just wet them through with sweet white wine or any other; cover the maccaroons with raspberry jam, or any other jam with some guava jelly; then pour over a rich thick custard, and cover the whole with a whipt cream as high as you can place it, sprinkling trifle comfits on

the top; or garnish with different colored sweetmeats. Make your whip as follows: Mix in a large bowl a quarter of a pound of finely sifted sugar, the juice of two lemons, some of the peel grated fine, two table-spoonsful of brandy or noyeau and one of sweet wine, and a pint and a half of good cream; whisk the whole well and take off the froth as it rises with a skimmer and lay it on a sieve; continue to whisk it till you have enough to cover your trifle.

Obs.—A little noyeau or marisquino may be added to the sponge cake; in fact it may be flavoured as fancy directs, and covered with everlasting syllabub.

Snow eggs for trifles, &c.

Beat the whites of eight eggs until they form a very thick froth, which will take at least half an hour; put a pint and a half of milk to boil, and when it boils, place upon its surface as many table-spoonsful of the whipped whites of egg as will stand upon it without touching each other; as each spoonful becomes cooked and assumes the appearance of snow, take it off and put on another until all the whip is done; as you take off the snow from the milk, put it on a hair sieve to drain; when all the snow is done, add to the milk a bit of lemon peel and sugar, enough to sweeten it well; as soon as it has acquired the flavour of the lemon peel, stir into it the yolks of the eight eggs beaten up, with a table-spoonful of orange-flower water; when of proper consistency, but not so thick as cream, pour it into a cream dish, and use it as directed for trifle, ornamenting the snow with thin slices of red currant jelly.

Floating island.

Make a good rich custard, and lay it in a trifle dish; then for the foundation of the island, place in the centre of the dish a circular layer of slices of sponge cake or French roll dipped in wine; then a layer of calf's foot jelly, then

cake or roll, then red currant jelly or any other, then cake, and so on; lay any preserve alternately with the cake, varying the colours, and taking care to preserve an equilibrium; diminish in ascending pyramidically, and crown the summit with a good whip, sprinkle with trifle comfits and very small bits of coloured preserves; avoid too great a weight at the summit. Decorate the dish with paste ornaments or ratafia cakes.

Syllabubs. Devonshire syllabub is made with one pint of sherry, and the same quantity of port, with sugar to taste; it is then put into a bowl, and milked upon until nearly full; in twenty minutes, it is covered with clouted cream, some pounded cinnamon, and nutmeg grated over it. The milk must be warm from the cow to have it in perfection, but as it is liable to be attended with accident, the safest way is to pour the milk warm and fresh taken from the cow on to the wine from a height into the bowl.

In some countries, cyder, home-made wine, ale or verjuice is used.

Syllabub everlasting. Sift half a pound of sugar-candy into a pint and a quarter of cream, half a pint of sweet wine, the juice of six limes or three small Seville oranges, the zest of four ripe limes zested with sugar, and a spoonful of orange flower water; froth it well with a chocolate miller, and dress it into glasses.

Devonshire junket. Turn some new milk, as for curds, in a wide shallow dish; when firm, pour over the top clouted cream mixed with pounded sugar, a little brandy, and some grated nutmeg.

Arrowroot milk. Mix two or three table-spoonsful of arrowroot, with half a pint of cold water; stir it up well to clean it; let it stand for a few mi-

nutes, and pour off the water; stir in some pounded sugar; boil a pint of milk, and pour it gradually upon the arrowroot; give it a boil up, and keep stirring it the whole time; or it may be made with water, in which a little essence of lemon has been dropped or the peel boiled with a glass of port or white wine, and a little nutmeg stirred into it.

Arrowroot water. Boil the peel of half a lemon or a lime in a quart of water; pour it over a table-spoonful of arrowroot that has been washed and the water poured off; stir it well; sweeten with sugar and give it another boil; squeeze in a little lime juice, and let it cool. This is a most grateful drink to a sick person.

Arrowroot jelly. Steep the peel of a lime in a wine-glass of hot water, and three or four bitter almonds pounded; strain and mix it with three table-spoonsful of arrowroot that has been well washed, three spoonsful of lime juice, and one of brandy; sweeten and add a pint of clear water; put it on the fire, and stir until quite thick; turn it into a mould or jelly glasses.

Ale posset. With a quart of new milk, mix the grated crumb of a roll (or a teacup of crumbs), the beaten yolk of one egg and a little butter; put it into a saucepan on the fire, and stir it till it boils, and let it simmer for a short time; then stir in a pint of hot ale, some sugar, and grated nutmeg; boil all together, and serve in a dish.

Furmenty. Bruise coarsely one pound of wheat; then boil it in water until it is soft; pour off the water, and warm it up in a quart of milk with half a pound of dried currants and a pound of rai-

sins stoned, some sugar, einnamon, and nutmeg. It takes about twenty minutes to boil the ingredients.

Flummery of wheat. Put a seer of wheat into an earthen vessel, and eover it with water; let it simmer very gently until it becomes a jelly; then add twiee its quantity of fresh milk with four table-spoonsful of eurrants boiled; beat up with a little milk the yolks of four eggs, and mix all together; set it over the fire, but do not let it boil; sweeten with sugar and season with grated nutmeg and einnamon. It may be eaten hot or eold.

Soufflés Are all prepared in the same way, and vary only in the flavour given to them, they should be served as soon as ready or they are liable to sink and not fit to be eaten.

Soufflés á la vanille. Prepare the ease by lining a raised pie mould with paste, fill the eentre with bread erumbs to prevent its falling, and finish the edges as for a raised pie, bake it of a light brown eolour, when done remove the erumbs, tie a band of buttered paper four inehes broad around the top and it is ready to be filled, or else use a soufflé ease made of silver or tin, but as they fall sooner after being taken from the oven, the paste is to be preferred.

Put half a pound of butter in a stewpan, and mix in three quarters of a pound of fine flour without melting it, have ready a quart of milk luke-warm that has been well flavoured with vanilla, pour it over the flour, stir it over a sharp fire, and boil for five minutes, then add quickly the beaten yolks of ten eggs with half a pound of sifted sugar, and let it eool. An hour and a quarter before you serve, whip the whites of the eggs very firm, stir them into the mixture lightly, pour it into the ease, and bake in a moderate oven for near an hour, when ready to serve, remove the band of paper from the case, take the soufflé out of the mould, and serve immediately.

Soufflé au macaroni. Take half a pound of pipe macaroni, boil it carefully until tender, then drain upon a cloth and cut it into very small pieces, make half the preparation as directed for soufflés á la vanille, flavour with a little essence of bitter almonds; when the paste is becoming thick over the fire stir in the macaroni, and again nearly boiling the yolks of ten eggs; and when cold add the whites, finishing as previously directed.

Soufflés of sweet potatoe. Procure the finest tubers, boil first and then bake them in hot embers until dry and floury. Scoop out the inside, and mix with half a pint of cream that has been boiled and flavoured with lime peel; to this add a little sugar, butter and salt. Mix up the yolk of four eggs only, and add to the potatoes, next beat up the whites of six well and mix, pour the whole into a soufflé dish, add to it a table-spoonful of fresh butter and bake in a moderate oven; when done, sift a little sugar over, and use the salamander: common potatoes may be used instead of the sweet.

Rice flummery. Take four table-spoonsful of ground rice, a pint and a half of new milk, the zest of a ripe lime, and sweeten to taste; mix the rice first with a little of the milk; boil the rest, and stir the rice into it; continue boiling for a few minutes, when turn it into a mould or basin until quite cold; serve with custard or cream poured over it.

Whey. Put a pint of milk lukewarm into a dish; add to it half a table-spoonful of rennet; when the curd is formed, put it on a sieve and divide it with a spoon to allow the whey to escape.

White wine whey. Put half a pint of new milk on the fire; the moment it boils, pour in as much white wine as will turn it, and it looks clear; let it

boil up; then set the saucepan aside till the curd subsides, and do not stir it; pour the whey off; add to it half a pint of boiling water and a little white sugar.

Clarified milk whey. Prepare six pints of milk as in the first receipt; add the whites of three eggs and half a drachm of cream of tartar; boil and filter through a napkin.

White wine whey. Make a pint of milk boil; put to it a glass or two of white wine; put it on the fire till it boils again; then set it on one side till the curd has settled; pour off the clear whey, and sweeten it as you like.

Lemon whey. Take the juice of two limes and add it to a pint and a half of milk; let it simmer a little, and strain; sweeten with pounded sugar.

Obs.—The curd may be used for several purposes: such as cheese cakes, butter, &c.

Caudle. If you wish it thin, mix by degrees, in a basin, one table-spoonful of oat-meal with three of cold water: if it is to be thick, add two spoonsful of oat-meal; have ready in a saucepan a pint of boiling water or milk; pour this, by degrees, to the mixed oat-meal; return it to the saucepan; set it on the fire to boil, for a few minutes, stirring it all the time to prevent its browning at the bottom of the pan; skim and strain through a hair sieve; add ale, wine, or brandy, with sugar and nutmeg; without these ingredients it is plain gruel.

Water gruel. Rub smooth a large spoonful of oat-meal with two of water, and pour it into a pint of water boiling on the fire; stir it well and boil it quick, but take care it does not boil over; in a quarter of an hour strain it off, and add salt and a bit of butter; immediately before being eaten, stir until the butter be incorporated.

CHAPTER XIX.

JELLIES AND JAMS.

Calf's feet Jelly. Take four calves' feet; wash them well; slit them in the middle; take away the fat; wash them again in lukewarm water; then put them in a stewpan, and cover with water; when the liquor boils, skim it well, and let it simmer gently, for six or seven hours, that it may be reduced to about two quarts; then strain it through a sieve, and set the liquor to cool (this may be done the day before,) when you may remove all the fat and oily substance. Put the liquor into a stewpan with a pound of sugar, the peel of two lemons, the juice of six, six whites of eggs and shells beat together, a pint of white wine, and a little cinnamon; whisk the whole until it is on the boil; then set it on one side, and let it simmer for a quarter of an hour; strain it through a jelly bag, and then return what is first strained back again, when it will be quite clear, and ready for the jelly moulds. If the weather is very cold, the bag must be kept near the fire or lighted charcoal in chafing dishes placed close to it.

Obs.—Be very particular that your jelly bag is sweet and clean, else the jelly will certainly be tainted; mix the jelly, if looking ever so clear, with a glass of wine, and you will detect the musty disagreeable flavour immediately. It may be flavoured by the juice of fruits and spices, coloured with saffron, cochineal, red beet juice, spinage, claret, &c. Ripe fruits, such as green or red grapes, peaches, &c. may be laid in the mould just as it is thickening.

Obs.—Six or eight sheep's trotters are fully equal to a fine calf's foot; they require cleaning and preparing in the same manner. If the jelly is required to be very strong, add half an ounce of isinglass dissolved in a wine-glass of water; let it remain a little longer on the fire to boil up.

Sheep's feet Jelly. Take twenty-four or twenty-eight sheep's trotters; clean them nicely, and prepare exactly as for calves' feet jelly; cover them with water, and when the liquor boils, skim it quite clear, and let it simmer gently until reduced to a couple of quarts; strain it through a tammis or sieve and let it stand until quite cold, when you may remove every part of the fat and oily substance without wasting any of the jelly; put it into a stewpan to melt with half a pound of sugar, some cinnamon and a few cloves, the thin cut peel of two limes, the juice of eight, six whites of eggs well beat together, and a pint of white wine: whisk the whole well up until it is on the boil; then put it on the side of the stove or fire, and let it simmer a quarter of an hour; then strain it through a jelly bag as directed in the last receipt.

Obs.—Jelly may be made of chickens, cow heels, sugar, and lemon; and instead of wine, brandy, noyeau, or curacoa, it is better for being broken and set in glasses on the table, as the air improves the flavour.

Fruits in Jelly, Such as bunches of grapes and strawberries, have a handsome appearance when moulded in jelly; or peaches, greengages, cherries, apricots, &c. preserved in brandy, are also elegant. They must be dipped in water, dried, and put into the jelly as it is about to set.

Colouring for jellies, cream, ices, &c. Red.—Boil very slowly in a wine-glass of water till reduced to one half, twenty grains of cochineal, the same quantity of alum and cream of tartar finely pounded;

strain and keep in a phial. Yellow.—Use an infusion of saffron or sappan seeds. Green.—Wash well and peel into bits a handful of spinach leaves, put them into a closely covered saucepan with a glass of water, and express the juice after boiling a few minutes. Red beet also yields a deep purple red; so does the ripe fruit of the prickly pear. Parsley greening is also used, prepared as spinach.

Orange or Lemon Jelly. Zest three lemons or six limes, two Seville oranges and two sweet; mix this with the juice of the whole, and leave it for twelve hours; boil half a pound of refined sugar in two wine-glasses of water to near candy height; put it into a basin, and when cool, strain the juice into it; put an ounce of isinglass into a pint of water, and simmer it gently until it becomes a strong jelly; mix in the lemon juice and sugar and stir it until it is almost cold, when fill your moulds or glasses.

Obs.—Grape, currant or any other fruit jellies may be made in the same manner.

Marisquino Jelly. Make a quart of firm calf's foot jelly, to which, when melted, add six liqueur-glassfuls of marisquino and two of brandy; or else dissolve an ounce and a half of isinglass in a pint of water, the juice of three large limes with half a pound of sugar, pass through a napkin or jelly bag, add two wine-glassfuls more water with the marisquino and brandy; when partly cold, place in your mould, and set it in ice.

Jelly of grape, raspberry, and currants. Pick the fruit when perfectly ripe, and as soon as it is clean, put it into a stone jar, and set it in a saucepan three parts filled with cold water, with some straw beneath; set it on a gentle fire, and simmer it for half an hour; take the jar from the saucepan, and pour the contents into a jelly bag; strain the

juice twice, but do not press the fruit; to each pint of juice add a pound and a half of sugar; put it into the preserving pan, and simmer it gently for thirty or forty minutes, stirring and skimming it the whole time until it is perfectly clear, when put it into jars and cover carefully.

Obs.—Half a pint of either of these jellies dissolved and added to brandy or vinegar, will make either of the same name. All fruit jellies are made precisely in the same manner, and if less sugar is employed they require more boiling, by which there is a great waste of juice and flavour by evaporation, besides, the appearance is often lost, and the best way is the cheapest in the end.

Guava Jelly. Take four seers of ripe guavas; peel and divide them into quarters; boil them in a small quantity of water, and strain the juice through a cloth or bag; add the juice of ten limes with one pound of sugar-candy; boil and skim it very carefully until it is reduced to a proper consistency, and the colour of a deep reddish brown, when pour it into a jar at once; if bottles are used, the jelly must be first allowed to cool a little.

Obs.—In making a large quantity of jelly, from thirty to forty seers of guavas, the juice that runs from them must be well reduced by boiling and skimming before the sugar is added; perhaps a little more sugar may be necessary than the quantity laid down. My receipt says two tea-cupsful of sugar-candy to four seers of guavas. The above receipt will only make two tea-cupsful of jelly, though the same quantity of sugar be added to it.

Jamoon Jelly. Get the finest fruit quite ripe, wash it well to four pound, add half a pint of water, and boil the whole in a saucepan till quite soft, then strain the fruit through a towel, and to each pint of juice add two table-spoonsful of lime juice; reduce it again by boiling to one half, and to each pint that remains add one pound and a half of sugar-

candy; boil the whole over a clear charcoal fire, removing the scum as it rises, try the jelly in a spoon, and when it sets remove and fill your jars or bottles. This jelly is of a deep purple colour and equal to the Roselle or any other.

Tapioca Jelly. Wash your tapioca in cold water two or three times; then soak it in fresh water five or six hours (add a little lime peel); simmer it in the same until it becomes quite clear; then add lemon juice, wine, and sugar. It thickens very much.

Tapioca in milk. Take two table-spoonsful and boil it in a pint of water, adding sugar to the taste. Milk may be substituted instead of water.

Jelly invalid. Cut the crumb of a roll into thin slices, and toast them equally of a pale brown; boil them gently in a quart of water till it will be a jelly, which may be known by putting a little in a spoon to cool; strain it, add a little lemon peel and sugar. Wine may be added.

Peach Jam. Wipe or clean the peaches with a soft brush, so as to remove all the dust; then scald them in a stone jar by placing it in a kettle of boiling water over the fire until done; then turn out the fruit, remove the skin and stones, and add an equal quantity by weight of pounded sugar-candy to it; place the whole in a preserving pan over a clear charcoal fire, and let it boil up gently three or four times; skim it carefully, and a few minutes before you remove the jam from the fire, mix with it the blanched kernels and fill your jars or wide-mouthed bottles; when cool, stopper or cork them down tight.

Peach Jam with Green Mangoes. Prepare the peaches as for cheese in the next receipt; to each pound of pulp add a large green mangoe, peeled and sliced, with one pound and a half of sugar-candy; put

the whole into a preserving pan, and let it boil, stirring it from time to time that it may not burn; remove any scum that rises, and when it thickens and will jelly on a plate, it is done enough; before taking from the fire, add the blanched kernels; put it into jars or wide-mouthed bottles for use.

Peach Cheese. Pick any quantity of ripe peaches, put them into a stone jar and bake them in an oven until they are soft; or boil the jar in a kettle of water; then stone and rub them while hot through a colander; put the pulp and juice into a preserving pan, adding to every pound of pulp and juice a pound and half of sugar; (blanch the kernels of the stones and keep them on one side;) simmer gently and remove any scum; then add the bleached kernels of the stones; stir these well in, a few minutes before you remove the pan from the fire; put into moulds sprinkled with arrowroot, and set to dry.

Another Jelly. Put bread crumbs and red currant jelly or any other alternately into a tumbler until half full: then fill up with milk.

Apricot Jam. Weigh equal quantities of pounded sugar and of apricots; pare and cut them quite small; as they are done, strew over them half of the sugar; the following day boil the remainder, and add the appricots; stir it till it boils; take off the scum, and when perfectly clear, which may be in twenty minutes, add a part of the kernels blanched, and boil it a minute or two more.

Obs.—Dried apricots strung on thread, are brought from Bussorah and sold in the bazaars at the Presidencies, and require, like all other dried fruit, to be soaked before using.

Apricot Marmalade. Pare and stone ripe apricots; slice them, and boil a pound of sugar for each pound of fruit; let it nearly come to a candy

height; then add the fruit, and boil it very quick, removing the scum carefully; when clear, take it from the fire, and in potting put in the kernels.

Fig Jam. Collect the ripest fruit and skin them; lay them in a China bowl for a night, sprinkled over with pounded sugar-candy; to each pound of fruit allow the same quantity of sugar, place the whole in a preserving pan, over a clear fire, and skim it clear until the fruit begins to jelly, when remove and fill the pots in which it is to remain.

Raspberry Jam. Bruise gently with the back of a wooden spoon, six pounds of ripe and freshly gathered raspberries, and boil them over a brisk fire, for twenty-five minutes; stir to them half their weight of good sugar roughly powdered, and when it is dissolved, boil the preserve quickly, for ten minutes, keeping it well stirred and skimmed; when a richer jam is wished for, add to the fruit at first its full weight of sugar, and boil them together twenty minutes.

Quince marmalade. When the fruit is not an object, pare, core and quarter some of the inferior quinces, and boil them in as much water as will nearly cover them, until they begin to break; strain the juice from them, and for the marmalade put half a pint of it to each pound of fresh quinces; in preparing these, be careful to cut out the hard strong parts round the cores; simmer them gently until they are perfectly tender; then press them with the juice through a coarse sieve, put them into a perfectly clean pan, and boil them till they form almost a dry paste; add for each pound of quince and the half pint of juice, three quarters of a pound of sugar in fine powder, and boil the marmalade for half an hour, stirring it gently without ceasing. It will be very firm and bright in colour. If made shortly after the fruit is gathered, a little additional sugar will be re-

quired; and when a richer and less dry marmalade is better liked, it must be boiled a shorter time and an equal weight of fruit and sugar must be used.

Red tamarind Jam. Take two seers of unripe red tamarinds; clean the pods and take out the seeds; then soak the pods in cold water, for two hours; make one and a half seer of sugar into syrup; then put in the tamarinds with a little cinnamon in the syrup; boil it for ten minutes on a quick fire; remove the tamarinds from the syrup, and boil it until thick; then put back the tamarinds to the syrup, and slowly boil the whole for fifteen minutes.

Tamarinds to preserve. Take off the outer peel, and then split the tamarinds lengthways in order to take out the seeds; take four times their weight of sugar; after the seeds have been taken out of the tamarinds, make it into a thick syrup, which must be well boiled with the juice of three or four limes squeezed into it; strain it and put in the tamarinds; let them remain for a few minutes on the fire; then take the pan off, and put them with syrup into jars well covered. In the course of a short time a thick crust will appear on the top of the jar, which will exclude all the air, and preserve the tamarinds good for a long time, if not disturbed. The tamarinds should be selected of the finest red, and gathered before they are ripe, otherwise they will be stringy, scarcely any pulp left, and the seeds difficult to extract. Care should be taken not to allow the tamarinds to remain long in any brass or copper vessel. The syrup should be thick at first, because the juice of the tamarinds will speedily thin it.

Tamarind preserve. Gather the tamarinds before they are ripe; take off the skin; slice them in two, and remove the stones; let them soak in alum and water during one night, and preserve them the

next day. To three seers of fruit, put two and half seers of sugar-candy made into a syrup; let the fruit boil gently until it becomes quite soft; then take it out of the syrup, and allow the latter to boil until it becomes thick; then put the tamarinds into jars, and pour the syrup over them.

French plums preserved. Take any quantity of French plums; give them one boil in plain water; strain it from them, and spread them out on a dish or cloth; make a syrup of sugar, and put the plums into it; simmer them gently for a quarter of an hour, and then put them in a jar for use.

Green ginger preserve. Scrape and clean your green ginger well; to each pound of ginger, put a pint and a half of water; boil it down to one pint or less; skim it carefully while boiling; then strain off the liquid and add one pound of sugar-candy and boil the ginger in it until tender.

Orange chips, lemon or pulped marmalade. Carefully remove the skin, cut it up into thin slices, and soak in salt and water for a couple of days; then throw the salt and water away, and add fresh water only, removing the chips as soon as the salt is taken out, and boil them till tender; clarify two pounds of sugar in a pint of water, for each pint of juice and pulp; boil it together till clear; to every pound of this jelly, add half a pound of the chips that have been previously prepared as follows: (dissolve a pound of sugar in a wine-glass of water to each pound of chips, and boil it clear for twenty minutes); then boil altogether for a few minutes, and put it up in pots.

Chips only. When the chips have been prepared, as above directed, in syrup, for twenty minutes, remove, and dry them in a stove or else in the sun, sprinkling fine sugar over them.

Orange chips Are prepared in a similar manner.

Pumplemose peel, candied. Take the ripest and yellowest fruit, fresh from the tree; slice the outside into quarters or more down to the fruit, and pare it off clean; then cut away very thin the external rind and remove as much of the soft inside as will leave the slices a little more than a quarter of an inch thick; soak them in water for twelve hours; then boil them in fresh until soft; strain and let them cool. Make a strong syrup with the juice of the fruit, some water and sugar-candy, in this, place and boil the peel until it is perfectly saturated with the syrup; then drain off the syrup from the preserve, which place on a dish in the sun, and sprinkle it well with sifted sugar; when dry, bottle it.

Obs.—Soft sugar may be used, and one pound, if fine and clean, will be sufficient for a moderate sized pumplemose.

Orange peel candied. Boil the peels in several waters till they lose their bitterness; then put them into a syrup till they become soft and transparent; when they may be taken out, drained, and dried in the sun; sprinkle a little pounded sugar over them.

Mangoes to preserve. Take any quantity of the finest unripe mangoes; peel and divide them in half, stones and all, removing the seeds; then weigh the mangoes; to each pound, allow a pint of water and a pound and a quarter of sugar-candy; put the whole into a stewpan, and boil gently, removing all the scum as it rises; when the mangoes appear clear and sufficiently done, remove from the fire, and let stand till cold; then put into bottles or jars for use or keeping.

Mangoe Jelly. Cut and peel any quantity of unripe mangoes free from the stones; put them into a preserving pan with a sufficient quantity of

water to cover them, and boil gently till quite soft; then strain the contents through a jelly bag or cloth; to each pint of juice, add a pound and a half of good sugar pounded; and when it is dissolved, put it into the preserving pan, set it on the fire, and boil gently, stirring and skimming it the whole time, till no more scum rises, and it is clear and fine; pour it into pots while warm, and when cold, cover them down close.

Oseille or Roselle jam and jelly. Cut off the lower part of the steam from the fruit with a portion of the top; remove the seed; wash and pick the fruit clean; then put it into an earthen jar or other vessel, which place in a large saucepan of water; add to each pound in weight of fruit a wine-glass of water; boil the whole for several hours at a good pace or until the fruit has formed into a jelly; when remove it, and to each pound add the same quantity of sugar; put the whole into a jelly pan, and boil it as any other jam. If jelly is to be made, clean the fruit as directed, and prepare it by boiling in a similar manner; then put it into a bag or cloth, and strain off all the juice; add the sugar in the same proportion as for jam; skim it carefully whilst boiling, and when made, turn it out into your jars.

Obs.—This jelly, if made with fine sugar-candy, is as clear as any red currant, and of equal flavour.

Kurunder jam. Pick the fruit and wash it clean; place it in a jar or other vessel, which put into a saucepan of water, and boil until the whole of the juice is expressed; then strain it through a cloth or bag, and add equal quantities of sugar-candy; boil and skim it carefully; try its consistency by placing a little on a plate; when ready, turn it into pots. Cape gooseberries may be made in the same way.

CHAPTER XX.

TEA, COFFEE, Etc.

Tea, To be made well, must have the water poured boiling hot upon it. The quantity for common purposes is a tea-spoonful for each cup, and it should never be allowed to stand long, otherwise the bitter quality is extracted. Persons travelling, will find a tincture of tea, prepared as follows, very useful and convenient. Fill a wide-mouthed bottle with fresh tea, green or black, and pour as much brandy or rum upon it as the bottle will hold; keep it well corked in the sun, for a few days, shaking it occasionally, when strain it off clear: a tea-spoonful of this, put into a cup of boiling water, will, with a little milk, furnish a cup of excellent tea.

Obs.—Tea should be made with water the minute it boils.

Chocolate. Rasp or slice a cake or square of chocolate (about two ounces) into a pint of boiling water; set it on the fire to simmer, and mill it well until it is quite dissolved; then add an equal quantity of milk or half the quantity of cream, with sugar sufficient to sweeten it, and mill it thoroughly to a froth before serving.

Obs.—The cakes are prepared by pounding the berries of the cocoanut with beef suet; to which the Spaniards add sugar and spices. A substitute for the regular chocolate miller may be made by splitting a moderate sized bamboo at the end into four divisions to the length of eight or ten inches; tie some twine tightly above the split part, and insert a piece of cork, of a cone shape, so as to

keep the divisions open. This answers for frothing creams as well as milling, spruce, &c.

Cocoa. Allow six or eight nuts for each cup; have them carefully roasted, but not burnt; then pound them well in a mortar, and add cold water in proportion to the quantity of nuts, one-third more than required; boil gently until the excess of water is reduced; strain, and it is ready for use; add milk and sugar.

Obs.—After the cocoa is prepared, you may add the water and boil it down to one half; then mix it with an equal quantity of milk, and when it has boiled up again, strain it through a muslin bag into the pot or vessel it is to be served in.

Coffee. This beverage, so generally admired when properly made, is seldom presented in a state fit to drink, being often weak, cold, and muddy, possessing neither flavour nor strength. To be good, the great secret lies in making it immediately it is roasted and ground, allowing a sufficient quantity for each cup. If you would have it of the finest flavour, procure the coffee of the best quality;—Mocha stands in the highest estimation. The machines advertised for making superior coffee by pressure, steam, &c. are numerous, but for a work like this, I shall only give such receipts as are most likely to be available by the plain coffee-pot for boiling, the filtering biggin and the common saucepan. The quantity of ground coffee for each cup, is from three to four teaspoonsful, equal to an ounce; those persons, who drink it without milk or sugar, may prefer it stronger. Put the coffee into the pot with the proportionate quantity of cold water, allowing a little more than the quantity required; let it boil for ten minutes and keep stirring it to prevent its boiling over, when the coffee will fall to the bottom and become perfectly clear.

Obs.—The grounds may be allowed to remain in the pot for the next day, as a third of coffee is saved by it.

To make it in a biggin. Scald the biggin well; take out the presser; put in your coffee in the proportion laid down, and with reference to the size of the biggin; then press it down tight and put on the strainer with the large holes and pour upon it the quantity of boiling water required; place the biggin in a basin of hot water to keep the coffee warm; as soon as it has filtered through, pour it out immediately, either into cups or into the vessel it is to be served in, which should be kept closed and warm; if parties are to help themselves, accompany it with hot cream or milk, and pounded sugar-candy.

To make coffee where much is required for a family. In the morning, pour upon a quarter of a pound of fresh coffee about two quarts boiling water; stir it for three or four minutes; cover it closely, and let it remain; pour it off clear, and boil it up for use.

Another way. Beat up an egg with a little water; mix it with four ounces of fresh roasted and ground coffee; then pour one quart or three pints of water upon it, and boil for five minutes; let it settle a few minutes to clear, or strain through a napkin, flannel or muslin bag. If this is done, it requires heating again; or instead of clearing with an egg, pour a little cold water into the pot before taking it off the fire. It may be made this way on the previous night of marching; the clear part, bottled and corked, made treble strong, will keep for many days.

Obs.—This is a very useful way to prepare it for travellers; if it is required before starting in the morning, as your servants then are much engaged, have it made overnight, the quantity of milk and sugar added; put in a bottle, corked, and it will then only require warming, which may either be done over the servants' fire, or the lamp you are dressing by.

Milk Coffee. Take as much clear coffee prepared in the proportion of four ounces to one quart of water (though I would advise six ounces instead); then add as much milk as coffee, sweetened to your taste; warm it, but do not let it boil, and in pouring it out, froth from an height as you would a foaming liquid out of a bottle.

CHAPTER XXI.

SYRUPS, Etc.

Clarified syrup. To every pound of sugar, add half a pint of water; put into a clean stewpan; dissolve the sugar, and set over a moderate fire; the white of an egg is sufficient for four pounds of sugar; put it to the sugar before it gets warmed and stir it well together; watch it as it boils, take off the scum, and keep it boiling till no scum rises and it is perfectly clear; run it through a clean napkin, and put it into close stoppered bottles.

Obs.—If sugar-candy is used, two-thirds of a pint of water may be allowed to a pound or even more, if required for immediate use.

Syrup. To two seers of moist sugar, add a pint and a half of water with the white of an egg well beaten; strain the whole, put it on the fire, and as it boils, remove all the scum, and continue boiling until sufficiently thick.

Obs.—This is a convenient article for domestic use, answering the purpose in many cases of sugar-candy, besides being divested of all impurities.

Capillaire, As generally prepared in Europe, is made with essence of neroli and clarified syrup, or with orange-flower water and syrup; mix four ounces of orange-flower water to one pint of syrup; and it is ready. This is what is generally sold in England for capillaire; in America it is made by infusing one ounce

of the capillaire bark in warm water, adding a pound of sugar, clearing it with the white of an egg, and boiling to a syrup.

Ginger syrup Is made from an extract first obtained by infusing in a quart of boiling water two ounces of ground ginger; filter it through paper, and add to it two pounds of sugar, and boil it into a syrup.

Syrup of lemons. Put a pint of fresh lemon juice to a pound and three quarters of sugar-candy; dissolve it by a gentle heat; scum it till the surface is quite clear; add an ounce of thin cut lemon peel; let them simmer (very gently) together for a few minutes, and run it through a flannel; when cold, bottle and cork it closely, and keep it in a cool place. Or, dissolve a quarter of an ounce of citric crystallized lemon acid in a pint of clarified syrup; flavour it with the peel.

Syrup of orange or lemon peel. Of fresh outer rind of Seville orange or lemon peel three ounces, apothecary's weight; boiling water a pint and a half; infuse them for a night in a close vessel; then strain the liquor; let it stand to settle, and, having poured it off clear from the sediment, dissolve in it two pounds of double refined loaf sugar; boil it to a syrup with a gentle heat.

Obs.—In making this syrup, if the sugar be dissolved in the infusion with as gentle a heat as possible to prevent the exhalation of the volatile parts of the peel, this syrup will possess a great share of the fine flavour of the orange or lemon peel.

Ginger drops. Rub down half a dozen almonds and a little candied citron or orange peel; add a little sugar, and rub it till it comes to a

fine paste; incorporate well half an ounce of the best pounded ginger; put a pound of sugar upon the fire with a little water; skim it and put in the paste; let it boil to candy height, and drop it as other drops.

Lemon drops. Take a pound of fine sugar-candy; mix in the juice of two lemons or four good limes with the white of two eggs beaten to a froth; put in, while it is finishing, by degrees, the zest of the lemons or limes; boil to a candy height; cover some oven tins with paper, sift sugar over, and drop them and put them in the stove.

Peppermint drops. Take fine pounded sugar half a pound, with the white of two eggs; drop into it one hundred and twenty drops of the oil, and mix it well; drop them off the point of a knife on to the sugared paper, and gently dry the drops over the fire or oven.

To make treacle. Make goor or jaggery into a thick syrup with water; clarify with the white of an egg; strain it and boil until of a proper thickness.

Barley sugar. Put clarified syrup, containing some rasped lemon peel, into a saucepan with a lip, and boil it to caramel height, carefully skimming it as it boils; have ready a marble slab, slate, or the back of a large dish, well buttered, and pour the syrup along it of the thickness required for the sticks of barley sugar; twist every stick at each end while hot, to give it the usual form.

Taffey. One pound of treacle, one pound of moist sugar, and a half pound of butter; it must be done over a clear fire, and in a saucepan large enough to allow of its boiling fast; first take the butter, and, with a knife, rub it on the bottom of the saucepan until it is

melted; then add the treacle and sugar, stirring all gently with the knife until the whole is in a boiling state; have close at hand a basin of cold water, in which, after it is boiled for about ten minutes, drop a little from the knife point; if you can take it from the water in a crisp state, it is done enough. This will require very nice attention, or it will be spoilt by tasting of burn. Have ready a large dish rubbed over every part with a small portion of butter; when the taffey has arrived at the crisp point, immediately put the whole into the dish, and let it remain until cold; then turn the dish, and give it a rap or two on the bottom, and the taffey will fall out in pieces. It must not be allowed to be exposed to the air, but kept dry in a canister or bottle.

CHAPTER XXII.

DRINKS, LIQUEURS, Etc.

Almond drink or orgeat. Pound very fine eight ounces of sweet almonds (blanched) and half an ounce of bitter in a marble mortar, with two table-spoonsful of orange-flower water to keep them from oiling; then mix with them half a pint of rose and the same quantity of pure water; rub it through a tammy cloth or sieve until the almonds are quite dry; to this must be added a pint and a half of clarified sugar or clear syrup; boil it for a minute, and when cold, put it into small bottles close corked. A table-spoonful is sufficient for a tumbler of water.

Orgeat (or almond drink) for present use. A quarter of a pound of sweet and one ounce of bitter almonds are to be blanched and thrown into cold water; then beaten in a marble mortar and moistened with a little milk or rose-water to prevent their oiling; three pints of fresh milk is to be mixed gradually with them, and sweeten with pounded sugar or syrup; this is then boiled, stirred until cold, and strained; when a glass of white wine or brandy is to be added.

Another way. Take half a pound of sweet almonds, and pound them finely with a little orange-flower water, one quart of pure water being added by degrees; sweeten with refined sugar or syrup; strain through a napkin, and put into a bottle to be iced or cooled.

Obs.—This will only answer for the day it is to be used.

Barley mead. Take the juice of four limes, the rind pared thin of two, four table-spoonsful of honey and half a pound of pearl barley; put it into a jug or other vessel, and pour two quarts of boiling water upon it; let it stand to cool and strain it.

Barley water. One ounce of pearl barley, half an ounce of sugar, and the rind of a lemon or couple of limes put into a jug; pour upon it a quart of boiling water; let it stand for eight or ten hours; then strain off the liquor, adding a slice of lemon. This makes a very grateful drink for invalids. A little wine may be added to convert it into negus or rum for punch.

Negus. One bottle of wine, half a pound of sugar or capillaire and a sliced lemon or two fresh limes; add three quarts of boiling water, and grate nutmeg to the taste.

Another. Pour two quarts of boiling water upon three ounces of pearl barley, a quarter of a pound of sugar, and a lemon sliced; when cold, strain the liquor, and add a pint of wine and a glass of brandy.

Milk lemonade. Take the juice of six fine limes, the peel of three pared very thin, two wine-glasses of syrup, half a pint of madeira or sherry, and one quart of boiling water; put it into a covered vessel, and let it stand twelve hours; then boil half a pint of new milk, and pour it upon the mixture; after which, run it through a jelly bag till it is quite clear.

Milk punch. Put the rinds of thirty limes pared fine, in a bottle of rum; let it stand twenty-four hours; then take three bottles of water, one bottle of lime juice, four pounds of powdered sugar, two nutmegs grated, and six bottles of rum, arrack or brandy; mix all together; add two quarts of milk, boiling hot; let it stand two hours; then strain it through a flannel bag.

Another. Pare sixty limes as thin as possible; pour over the peel one bottle of rum; place it eovered up in the sun three days; afterwards boil four quarts of milk down to half the quantity over a slow fire; take five quarts of water, three quarts of rum, the lime peel and rum prepared as above, one quart of lime juiee, three pounds of China sugar; stir up well; grate six nutmegs, and pour quiekly over the whole the two quarts of boiling milk; eover it up elose; keep half an hour; then strain it through a double flannel bag until perfectly elear; bottle and eork. This makes one dozen.

Another. Take two handfuls of thinly slieed lime peel, put it into a jar or wide mouthed bottle with two quarts of rum. In a second bottle put half a tea-eupfull (of eaeh) of finely pounded maee, einnamon and eloves, with the same quantity of rum as with the lime peel, stop both close and put out into the sun or stand near a fire for twenty-four hours—take six pounds and a half of fine white sugar and dissolve it in nine pints of water, let it stand on the fire until the seum breaks, then take it off and let it remain until the next morning, when skim and pour the clear syrup into a large vessel, add one bottle of strained lime juiee, then the eontents of the lime peel and spiees from the jars or bottles, with four quarts of boiling milk, stir all well up and earefully strain through a flannel bag or napkin.

Obs.—Should it run thick at first return it into the bag, but be eareful not to disturb the eurd. This is a west Indian reeipe.

Spruce beer. Mix seven pounds of molasses in four gallons of boiling water and four gallons of eold; put in three table-spoonsful of spruce essenee; whisk it well up with three spoonsful of yest or half a pint of toddy; put it in a cask, and roll it; bottle

it when the working ceases, and wire or tie and put it in a cool cellar.

Ginger beer. Two gallons of water, two and a quarter ounce of ginger, three quarters of an ounce of cream of tartar, two pounds of sugar-candy, one lime; the whole to be mixed with the water boiling hot, and a tea-spoonful of sweet toddy added to each bottle before corking: ready in two days.

Obs.—The corks must be tied tight down.

Ginger beer, (my way.) Take two table-spoonsful of finely pounded ginger, one tea-spoonful of cream of tartar; put it into a jug, and add a quart of hot water; let it stand until cool; then pour or strain the liquor clear from the sediment into a large bowl or soup tureen; take the juice of six limes, four or five table-spoonsful of clear syrup, (add two glasses of white wine if you like) with five pints of pure water and a claret glass of scindic or toddy in a state of fermentation; keep working the whole well up together for a minute or two and bottle in soda-water bottles (if procurable,) tieing the corks well down with string, which if properly managed, both will last for several batches. This quantity should fill nine bottles, one of which must always be kept for the next brew; and in this way may be continued for any length of time. By this means all the unpleasant taste of the toddy is got rid of; some persons add a little beer, which is a matter of mere taste. Imperial is made in the same way, substituting half an ounce of cream of tartar, instead of ginger, which should be dissolved in hot water and the peel of a couple of limes cut thin allowed to soak in it. This gives a flavour and is generally approved of. After once or twice making these drinks, a person will be enabled to judge of its quality, and add or take away any ingredients accordingly. The bottles should be kept in a cool place under wet straw or

near a tatty or in earthen coolers. It will be fit to drink in less than twenty-four hours.

Cool tankard or mug. Take a bottle of good ale, a glass of white wine, or a glass of brandy, as much syrup of capillaire as will sweeten it, a sprig of balm, mint, or borrage—a toast well covered with nutmeg, and pour the liquid over it.

Obs.—It should be made at least a quarter of an hour before required, that all the ingredients may incorporate.

Mug (my way.) Take a bottle of good ale or porter; put into a covered jug the juice of two limes, part of the peel cut thin, a glass of white wine and some grated nutmeg, enough syrup to sweeten it, a handful of fresh mint or a leaf or two of borrage; pour upon this a pint of water, and put it to cool and stand for fifteen minutes; then add the bottle of beer or porter.

Obs.—It may be made at once and drank, only adding the beer last.

Bitters. Take the peel of pumplemose cut very thin, or of lime, lemon, or bitter orange; put into a wide-mouthed bottle, and fill up either with brandy or white wine; cork tight and place in the sun for a few days. This forms a most useful and elegant bitter.

Obs.—It may be also made with dry peel from any of the above fruits.

Sack posset. Take four ounces of pounded sugar, a pint of sherry and some grated nutmeg; warm them over the fire until the sugar is dissolved; then beat up ten fresh eggs, and strain them into a quart of new milk that has been boiled (but stood until cool), and add the wine and sugar; put the whole

into a clean saucepan on the fire, and keep stirring until it is nearly boiled, when remove, or it will curdle.

Athole brose. Mix two or three table-spoonsful of honey with brandy, whisky, or rum; make it of a proper consistency. Some add the yolk of an egg beaten up in it.

Shrub, lime or orange. Take Seville orange juice or lime one pound and a half; strain and add four pounds of white sugar with four pints of best Jamaica rum.

Shrub brandy. Put two quarts of brandy into a large bottle, with the juice of five lemons and the peels of two; stop it up, and let it stand three days; then add three pints of white wine, a pound and a half of loaf-sugar and half a nutmeg; strain it through a flannel bag, and it will be found excellent.

Punch champagne. Take the rind cut very thin of twenty-four limes, and soak twenty-four hours in twenty-four glasses of hot French brandy; then add the juice of forty-eight limes and six pounds of fine pounded sugar, twelve glasses of rum, twelve glasses of marischino, six bottles of champagne, six bottles of water; let it stand for six or eight days in a vessel; then strain it clear through a flannel bag; bottle and cork it well: smaller quantity in the same proportion. If required for immediate use, pass the whole through a fine lawn strainer until it is perfectly clear, bottle and cool it.

Regents. Pare, as thin as possible, the rinds of two China oranges, of two lemons and of one Seville orange, and infuse them for an hour in half a pint of thin cold syrup; then add to them the juice of the fruit; make a pint of strong green tea; sweeten it well

with fine sugar, and when it is quite cold, add it to the fruit and syrup, with a glass of best old Jamaica rum, a glass of brandy, one of arrack, one of pine apple syrup and two bottles of champagne; pass the whole through a fine lawn sieve until it is perfectly clear; then bottle and put it into ice until dinner is served.

Pine apple Cardinal. Cut a ripe pine apple into slices, put it into a deep bowl with two pounds of fine sugar, let it remain three hours, and then pour over it one bottle of sherry, one of Rhenish wine and one of champagne: let it stand a short time before it is served.

Peach Liquor. Clean and scald the peaches as directed for jam; when ready turn them out into a sieve or jelly bag, and let the juice drain from the fruit without squeezing; add to each pint of juice an equal quantity of light French brandy, or spirits of wine, and the same proportion of cold syrup to the whole, when filter and bottle the liquor.

Pumplemose liquor. Put six ounces cut thin of dried pumplemose skin and coarsely pounded, into a bottle of French brandy; after it has been infused ten or twelve days in the sun and strained, add a quart of clarified syrup and filter, though the latter will be found hardly necessary if the infusion has been properly cleared.

Balsaman vitee. Take a tea-spoonful of tincture of cinnamon, and put it with a little sugar in a glass of sherry or madeira with the yolk of an egg beaten up in it.

Cinnamon essence. Take one drachm of oil of cinnamon; add two ounces of the best French brandy or proof spirits of wine.

Tincture of Cinnamon. Put three ounces of bruised cinnamon into a bottle of French brandy; let it stand for a fortnight, shaking it occasionally, then strain it.

Allspice. Pimento so called from possessing the flavour combined of cinnamon, cloves, nutmegs and pepper.

Essence. Take oil of pimento one drachm, to which add, by degrees, proof spirit two ounces. A few drops is sufficient to flavour a pint of gravy.

Tincture May be made by bruising three ounces of allspice and adding a bottle of French brandy; put this out daily in the sun, for ten or twelve days, shaking it occasionally; then strain or filter off the liquor clear. It is very useful for flavouring mulled wines, gravies, and potted meats.

Wine flip. Heat any quantity of wine with nutmeg, cloves and sugar; to every gill of wine, allow a yolk; mix it with a little cream or cold wine, and pour it backwards and forwards till well mixed.

Flip. Put a quart of ale on the fire to warm, and beat up three or four eggs with four spoonsful of moist sugar, a tea-spoonful of grated nutmeg or ginger, and a quartern of good old rum or brandy; when the ale is near boiling, put it into a jug and the rum and eggs into another; keep pouring from one to another until it is as smooth as cream.

Another. Take boiling water instead of ale; sugar and spice it; beat up four eggs with four glasses of madeira or sherry, and treat in the same manner.

Obs.—This is a pleasanter and lighter beverage than the former.

Rum fustian Is prepared at Oxford as follows: whisk up to a froth the yolks of six eggs and add them to a pint of gin and a quart of strong beer; boil up a bottle of sherry in a sauce-pan, with a stick of cinnamon or nutmeg grated, a dozen large lumps of sugar, and the rind of a lemon peeled very thin; when the wine boils, it is poured upon the beer and gin and drank hot.

Mint julep, May be made with claret, madeira, &c., but the usual way is as follows: Put into a tumbler about a dozen sprigs of the tender shoots of mint; upon them put a table-spoonful of finely pounded sugar or syrup, with equal proportions of peach and common brandy, so as to fill it up nearly one-third, and fill up the remainder with rasped or pounded ice; as the ice melts you drink it.

Sangarie. Mix three bottles of red wine with three half pints of water, a whole nutmeg grated, a little cinnamon and sugar to your taste; set the mixture on the fire to boil, then take it off, let it remain covered till cold, strain and bottle it.

CHAPTER XXIII.

CORDIALS.

In making cordials, the best spirits that can be used is rectified spirits of wine, as imparting least foreign taste than any other and extracting and imbibing any flavour that may be given to it without altering it in any way. The next article of importance is the syrup, which should be made from the best sugar, as laid down elsewhere, and never mixed hot with the spirit. In some cordials, the flavouring article is to be mixed with the spirit first; in others, with the syrup; and in some the sugar is to be dissolved in an infusion of the flavouring substances: much depends upon the colouring matters—red, pink, yellow and green being only generally used.

Pink or Red. Is made with one ounce of pounded cochineal infused in two ounces of spirits of wine; let it stand in the sun for a few days, shaking it from time to time.

Yellow. Put into a four ounce phial half a drachm of saffron, or two drachms of sappin seed pounded; add two ounces of spirits of wine, and put it out in the sun as the last; when strain it for use.

Green. Fill a wide-mouthed bottle with vine or spinach leaves; and add as much spirits of wine as it will hold; put it in the sun, and when of a bright green, strain it for use.

Obs.—The juice of the ripe fruit of the prickly pear answers as well as cochineal.

Noyeau. Take half a pound of blanched bitter almonds or peach kernels, the thinly pared rind of a cou-

ple of limes cut into bits; bruise them in a mortar as fine as possible; put them into a large bottle with two quarts of rectified spirits of wine; cork the bottle; put it out in the sun for a week, shaking it well; then strain the liquor from the almonds, and filter through white blotting paper or muslin; then add the syrup, mixing it well with the spirit. It may be used immediately, but it is better for keeping.

Obs.– To prepare the funnel for filtering, put a few slips of wood or bamboo down inside the funnel. To make the filter square, a sheet of blotting paper put corner to corner, and double it again; the slips of wood prevent the paper adhering to the funnel, and accelerates the process.

Noyeau, white. Into a quart of spirits of wine, put twenty drops of good essential oil of bitter almonds, and six drops of oil of orange, shake it well, and then add a quart of syrup; filter it through paper until it is clear and bright.

Noyeau, pink. To a quart of spirits of wine add fifteen drops of essential oil of bitter almonds, three drops of oil of roses, four drops of oil of aniseed, and one drop of tincture of vanilla; shake it well, and add a quart of syrup with a sufficient quantity of the pink colouring matter to make the liquor of a delicate colour; after, filter and bottle for use.

Anisette. To a quart of spirits of wine, add twenty drops of essential oil of aniseed; after shaking it will, mix with it a quart of syrup; then filter and put into bottles.

Cream of Cloves —Creme de girofle. Add forty drops of oil of cloves to a quart of spirits of wine; after shaking it well, mix with a quart of syrup as much red colouring matter as will impart to it a good colouring. Filter through paper and bottle immediately.

Cream of cinnamon —Creme de canelle. To a quart of spirits of wine add twenty drops of oil of cinnamon and two of oil of roses, with three of oil of nutmeg; shake the mixture well, and when the oils are dissolved, add a quart of syrup and a sufficient quantity of the red tincture to produce a bright full colour; filter and bottle.

Rose cream —Crema de Rose. Into a quart of spirits of wine, put twelve drops of oil of roses and three of oil of nutmeg; shake it well and add a quart of syrup, with a sufficient quantity of the pink tincture to produce a rose colour.

Cream of vanilla. Into a quart of spirits of wine, put twelve drops of tincture of vanilla; shake it well and add a quart of the syrup; when well mixed, let it stand ten minutes; then filter it twice or thrice if necessary.

Curacoa. Into a quart of spirits of wine, or four ounces of spirits of orange, drop one hundred and twenty drops of oil of bitter orange; when the latter is dissolved, add one quart of cold syrup; then filter and bottle the liquor.

Golden water. To a quart of spirits of wine, add twelve drops of oil of aniseed, six drops of oil of cinnamon, eight of oil of citron, and three drops of oil of roses; as soon as the oils are dissolved, mix with it a quart of the syrup; filter it, and before you bottle the liquor, stir into it a square of leaf-gold cut into very little bits; if silver leaf is added instead, it goes by the name of Silver water.

Creme de citron or lemon cream. Into a quart of spirits of wine, put sixty drops of oil of citron (or olium de cedra); shake it well, and add a quart of cold syrup; add two ounces of the yellow colouring matter, and filter through filtering paper.

CHAPTER XXIV.

COOLING FLUIDS.

The simplest and most economical system of cooling fluids, is by evaporation, and which has been long known and practised by the inhabitants of the East. The excellency of all vessels for the purpose, consists in its uniform porosity and thinness. The generality of the common coojah, is so thick that the water passes through it slowly and the evaporation of the surface is wasted on the air around and comparatively little reaches the interior; many parts of India are celebrated for their coojahs or guglets. The finest are brought from Bussorah, being light, thin, and porous, made of a white clay. The Egyptian guglets are also of a similar description, and equally celebrated. When the exudation from a guglet ceases from use, and its porosity becomes closed, it may be partially restored by being boiled. A bottle of liquid, cased in a wet cotton cover and placed in a plate or saucer of water and exposed to the wind or draught of air, soon has its temperature considerably reduced, or by laying the bottles in wet straw in the shade where the wind can blow freely upon them, answers the same purpose; but the straw must continually be sprinkled over with water. Another method is to have a sort of bamboo cradle made of open trellis work, and suspended like a punka in the shade; the bottles are put in safely with wet straw or in cotton bags and this is agitated backwards and forwards and will cool the fluid so treated very considerably.

A simple mode of procuring cold by evaporation, is to have several porous earthenware vessels suspended in the shade in an open verandah (filled with water), or any place where the sun's rays cannot penetrate, having a free circulation of air; in these, bottles may be placed, and the temperature will generally be found reduced eight or ten degrees below the surrounding atmosphere. Wine, soda-water, &c. is not in any way injured by remaining in those vessels; but beer once cooled and not used that day, should be returned to the godown, and allowed some-time to recover before it is cooled again, else the chances are that it is rejected and thought to be bad, which really is not the case, and only required a little warmth and rest in the recovering godown—many a bottle of beer has been condemned on this account and want of a little careful treatment.

TO PURIFY WATER.

A simple and efficient filtering and purifying machine, is easily made by suspending two common, native, porous chatties in a frame-work of wood or bamboo (both easily constructed) one over the other; each chatty of a size to contain several gallons; a small hole must be made in the bottom, large enough for a pea to pass through; this is to be filled up with a bit of cloth or rag very loosely; in each chatty place a layer of coarsely pounded charcoal, then a layer of fine river sand, and so on alternately, till the vessels are half filled. When they are ready to receive the water for filtering, a jar to contain the water as it drips through, must be placed underneath; the upper vessel is then filled with water, and it is ready for use. If the water passes through too fast, the rag or cotton in the whole must be screwed a little tighter; the muddiest water will pass through this filtering machine, pure and limpid. The charcoal and sand requires to be occasionally renewed. Water, however impure, may be readily cleared by a solution of alum, or by stirring a little alum on the

surface; in a few hours it is perfectly clear; the small quantity of alum sinking with the residue to the bottom of the vessel. The natives use a nut, called "nirmulee" the *(Strychnos Potatorum)* by rubbing it over the inside of the chatty previous to filling it with water, when all the impurities fall to the bottom.

The artificial method of cooling liquids with saltpetre and other salts, is well known. The proportion of nitre is one part to two of water: a bottle or metal guglet, having its mouth closed, is stirred in this, for a few minutes, when it is perfectly cooled; a still higher refrigerant mixture is produced by the addition of two parts of glauber salts. The following tables show the cold capable of being produced by the ordinary freezing mixtures.

All cooling apparatuses for wine, beer, water, &c., in which refrigerants are used, should be externally well lined with some non-conductor of heat, and the cover fit close to exclude as much as possible the surrounding air. The outer interstices of the machine may be stuffed with felt, charcoal, wool, or dried oatmeal, and any one of the refrigerant mixtures employed.

CHAPTER XXV.

FREEZING MIXTURES WITHOUT ICE.

Mixtures.	Parts.	Thermometer sinks		Degree of cold produced.
Muriate of ammonia, ...	5			
Nitrate of potash, ...	5	From +50°	to +10° =	40°
Water, ...	16			
Nitrate of ammonia, ...	1			
Carbonate of soda, ...	1	From +50°	to + 7° =	46°
Water, ...	1			
Nitrate of ammonia, ...	1	From +50°	to + 4° =	46°
Water, ...	1			
Sulphate of soda, ...	3	From +50°	to + 3° =	53°
Diluted nitric acid, ...	2			
Muriate of ammonia or sal ammonia, ...	5			
Nitre of potash or saltpetre,	5	From +50°	to + 4° =	46°
Sulphate of soda or glauber salts, ...	8			
Water, ...	16			
Sulphate of soda, ...	8	From +50°	to + 0° =	50°
Muriatic acid, ...	5			
Sulphate of soda, ...	5	From +50°	to + 3° =	47°
Diluted sulp. acid, ...	4			
Sulphate of soda, ...	6			
Muriate of ammonia, ...	4	From +50°	to +10° =	60°
Nitrate of potash, ...	2			
Diluted nitric acid, ...	4			

In order to produce these effects, the salts employed must be fresh crystallized, and reduced to a very fine powder; the vessels in which the freezing mixture is made, should be very thin and just large enough to hold it; and the materials should be mixed together as quickly as possible. To produce great cold, they ought to be first re-

duced to the temperature marked in the table, by placing them in some of the other freezing mixtures, and then they are to be mixed together in a similar freezing mixture.

FREEZING MIXTURES WITH ICE OR SNOW.

	Parts.			Thermometer sinks		Degree of cold produced.
Pounded ice or snow,...	3	From any temperature.				
Common salt,..........	1		=	to	=	32°
Pounded ice or snow, ...	3					
Soda,................	1		=	to	=	32°
Pounded ice or snow, ...	2					
Muriate of soda, ...	1		=	to	=	5°
Pounded ice or snow, ...	5					
Muriate of soda, ...	2		=	to	=	12°
Muriate of ammonia,. ...	1					
Pounded ice or snow, ...	24					
Muriate of soda,........	10					
Muriate of ammonia, ...	5		=	to	=	18°
Nitrate of potash, ...	5					
Pounded ice or snow, ...	12					
Muriate of ammonia, ...	5		=	to	=	25°
Muriate of soda, ...	5					
Snow,.................	3		From +32°	to 23°	=	55°
Diluted sulphuric acid,. .	2					
Snow, ...	8		From +32°	to 27°	=	59°
Muriatic acid,.........	5					
Snow,.................	7		From +32°	to 30°	=	62°
Diluted nitric acid, ...	4					

CHAPTER XXVI.

MAKING ICE.

For the information of persons desirous of producing ice by Master's patent freezing machine, I have appended his directions with a few observations of my own, the results of several successful attempts.

The machines are both with double and single pails, and answer extremely well for cooling liquids at the same time the Ice is being formed, and will cool wine or other liquids to any extent for a large party.

1. The agitator must be placed tightly on the bottom of the freezer.

2. Fill the cylinder with pure water, and insert it in the machine.

3. The charge of mixtures for the machine No. 2, consists of:

To each pail.	4 lb.	Sulphate of soda (glauber salts)	well pounded.
	$2\frac{1}{2}$ lb.	Sal ammoniac.	
	$2\frac{1}{2}$ lb.	Saltpetre.	
	10	Pints of water.	

Where glauber salts cannot be easily procured, add more of the sal ammoniac and saltpetre in the same proportion as above; but in England glauber salts are used on account of their cheapness.

4. First put in the sulphate of soda well pounded, next the water; afterwards the saltpetre and sal ammoniac also well pounded.

5. Having prepared the mixture for dessert ice, say from a pint to a pint and a half to each freezer, pour into them, and commence operation by turning the handle of the machine.

6. The first charge will require to be drawn off by means of the tap into the cooler below, in about ten or twelve minutes, according to the temperature of the water, and immediately recharged; and if you find the second charge insufficient, charge a third time. In Paris they generally use four charges, owing to the temperature of the water being generally higher than in England. By changing the mixture as above, boiling water may be reduced to solid ice, and the freezing power may be kept up any length of time.

7. Each succeeding mixture keeps up the freezing power, three or four minutes longer than the preceding one.

8. It should be remembered that, after a certain time, the freezing mixtures generate heat, which would of course tend to dissolve the ice already frozen, if not drawn off by the tap as before directed; which can be ascertained by the thermometer, a necessary appendage to the machine, more especially when chemical mixtures are used.

Obs.—The thermometer should have the lines of indication graduated on a glass back, as the freezing mixture removes all the marks from a metallic or ivory one. Ice can seldom be made with less than four charges, and not under one hour and a half. It requires a great deal of attendance; the salt makes much dirt and the mixture corrodes every thing. Ice is sooner formed with the mineral acids, but they are dangerous and troublesome to use from their destructive nature. In using the salts, they

must be minutely pounded, and free from all dirt, and the water I add to them in the machine, last of all. To save the continued trouble of weighing each material, I used a half pint pewter wine-measure, which I found to contain, as near as possible, ten ounces in weight of the ground salt. A native chukkar stone is an expeditious way of grinding the materials: the glauber salts are seldom dry enough to bear or require it; particular attention is necessary to be paid to the instructions laid down when using the ice machine. The materials must all be prepared and should be ready at hand as required, with a sufficient quantity of each of the salts for four charges at least; see that the tap is all right and not turned off before adding the water, and never put more salts to the solution in use, as it is only wasted; but as soon as the thermometer indicates an increase of temperature, fresh charge the machine.

The salts in a combined state, may be partially recovered from the solution drawn off by solar evaporation or boiling, and afterwards applied to the reduction of the temperature of prepared ice mixture and the water, previous to charging the machine with the salts for freezing. These salts finely pounded with water in equal quantity, sink the thermometer twenty-five degrees. The method of preparing cream or water ice in the common freezing pail, with ice and salt, is as follows: place the mixture to be frozen in the freezer, and close it; beat up the ice small with the due proportion of salt; put into the tub, and insert the freezer, which must be turned quickly round, and as the cream sticks to the side, scrape it down with an ice spoon or wooden spatula until it is frozen. The more the cream is worked to the side with the spatula the smoother and better flavoured it will be; after it is well frozen, take it out and put it into ice shapes.

Water ices Are essentially different from cream ices; both as regards the preparation and taste: the one having the richness of the latter, the other only pure water flavoured by fruit.

Ices Are prepared of all kinds of fruits, which if required, are acidulated with lemon juice or crystals, flavoured with their essences if necessary, and coloured agreeable to the receipt for the same. They may be also made of wine, punch, liqueurs, or any other mixture, according to taste.

All fleshy fruits must be boiled and pulped; the kernels to be pounded and strained, with the fruit mixed to a proper consistency, sweetened, and iced.

In forming cream ice, should the cream be found not to freeze so quickly as you wish, add a little more new milk. This applies to all cream ices.

Colouring. One ounce of cochineal, one ounce of salts of wormwood, one pint of water; boil for five minutes over a slow fire three ounces of cream of tartar and one ounce of roche alum; take it off the fire before you add the last two ingredients, which must be put in very slowly, or the mixture will overflow. If for keeping, use clarified sugar instead of water.

Strawberry ice cream. Pick some fresh strawberries into a basin or pan; add sugar in powder, with a quantity of strawberry jam equal to the fruit, the juice of a lemon or two, according to palate, a small quantity of new milk and a pint of fresh cream; mix and add a little colour from the receipt given; freeze. One quart.

Apricot ice cream. To half a pound of apricot jam, add one pint of cream, the juice of one lemon, six bitter almonds pounded, one glass of noyeau; mix in a mortar; rub through a hair sieve; freeze. One quart.

Ginger ice cream. Bruise six ounces of the best preserved ginger in a mortar; add the juice of one lemon, half a pound of sugar, one pint of cream; mix well; strain through a hair sieve; freeze. One quart.

Lemon ice cream. Take one pint of cream; rasp two lemons on sugar, scrape off into the vessel you are about to mix in, squeeze them and add the juice with half a pound of sugar; mix; freeze. One quart.

Orange ice cream. Rasp two oranges slightly, lest the cream become bitter; squeeze them with the juice of one lemon, one pint of cream, half a pound of sugar; pass through a sieve, and freeze. One quart.

Vanilla ice cream. Pound two sticks of vanilla, or sufficient to flavour it to palate in a mortar, with half a pound of sugar; pass through a sieve; put it into a stewpan with half a pint of milk; boil over a slow fire with the yolks of two eggs, stirring all the time, the same as custard; add one pint of cream, and the juice of one lemon; freeze. One quart.

Another. When fresh strawberries cannot be procured, take one pound of strawberry jam, the juice of one or two lemons, one pint of cream, a little milk; colour, freeze. One quart.

Raspberry ice cream. To one pound of raspberry jam, add the juice of one or two lemons, one pint of cream, a little milk; colour, freeze. One quart.

Pineapple ice cream. To half a pound of preserved pineapple or a raw pineapple pounded with sugar, add sugar and lemon juice to palate, one pint of cream and a little new milk; mix, freeze. One quart.

Another. Take a middling sized pineapple; cut it in pieces; bruise it in a mortar; add half a pound of sugar, and the juice of one lemon; rub them well together in the mortar; pass through a hair sieve; freeze. A few slices of preserved pineapple may be added when frosen. One quart.

Italian ice cream. Rasp two lemons on some sugar; express the juice of the lemons, to which add one pint of cream, one glass of brandy, one glass of noyeau, half a pound of sugar; freeze. One quart.

Ratifia ice cream. Take one pint of cream, a little milk, half a pound of sugar, the yolks of two eggs, two ounces of ratifias; put them in a stewpan over a gentle fire; set as thin as custard, and the juice of half a lemon: when cold, freeze; take two ounces more of ratifias, rub them through a sieve, and add when the former is frozen, together with one glass of noyeau or maraschino. One quart.

Coffee ice cream. Take six ounces of the best Turkey coffee berries, well roasted; put them on a tin, and place them in an oven, for five minutes; boil one pint of cream and half a pint of milk together, and put them into a can; take the berries from the oven, and put them with the scalding cream; cover till cold; strain and add one ounce of arrowroot; boil like custard, and add half a pound of sugar; freeze. One quart.

Tea ice cream. One pint of cream, half a pound of sugar, one ounce of tea, or a sufficient quantity to make one cup; mix with the cream; freeze. One quart.

Chocolate ice cream. Infuse four or six ounces of chocolate, mix it well with a pint of cream, a little new milk, and half a pound of sugar, strain; freeze. One quart.

Maraschino ice cream. One pint of cream, the juice of one lemon, half a pound of sugar, two glasses of marachino; mix, freeze. One quart.

Pistachio ice cream. Take one quarter of a pound of pistachios and the same quantity of Jordan almonds; blanch and pound in a mortar till fine; add the juice of one lemon, half a pound of sugar, one pint of cream; pass through a sieve; freeze. One quart.

Noyeau ice cream. One pint of cream, the juice of one lemon, half a pound of sugar, two glasses of noyeau; mix, freeze. One quart.

Punch ice. Take one pint and a half of lemon ice, and add one glass of maraschino, two of champagne and one of rum, and the juice of two oranges; freeze. One quart.

Another. To one pint and a half of lemon water ice, add one glass of white rum, one of champagne, one of pale brandy, and half a glass of warm jelly; freeze. One quart.

Another. Rasp two lemons; take the juice of six lemons, the juice of two oranges, half a pint of tea, one pint of clarified sugar; mix; add one glass of rum and one glass of brandy; freeze. One quart.

Lemon or lime water ice. Take twelve limes to one quart; rasp three or four of them on a lump of sugar, and scrape it into the vessel you are about to mix in; squeeze the limes and add the

juice of two oranges, a pint of water, and half a pint of syrup; freeze. One quart.

Obs.—If lemons are used, take only half as many as limes.

Orange-water ice. Take any number of oranges in the same proportion as limes for lime-water ice, and proceed as in the lime-water ice, only rasping one half of the oranges, but be careful not to rub the oranges too hard, or the ice will be bitter; a table-spoonful of warm jelly may be added at pleasure; strain, freeze.

Grape water ice. The juice of four limes, the raspings of one orange, a pint of water, and half a pint of syrup, two glasses of grape-syrup, one glass of sherry; strain; freeze. One quart.

Pineapple water ice. Take half a pound of fresh pineapple bruised fine in a mortar; add the juice of one lime, one pint of water, and half a pint of syrup; pass through a sieve; freeze. One quart. Pineapple may be added as described in the recipé for pineapple cream.

Cherry water ice. Take one pint of cherry water, the juice of two limes, half a pint of syrup, one glass of noyeau, and a little colour; strain; freeze. One quart.

Currant water ice. Take one pound of currant jelly, the juice of two limes, half a pint of water, half a pint of syrup, with a little colour; strain; freeze. One quart.

Vanilla water ice. Pound two sticks of vanilla (or so much as may be deemed sufficient to give a proper flavour) in a mortar; put half a pint of water in the mortar so as to get all out;

put it into a stewpan with one pound of sugar; boil together; strain through a fine sieve; add the juice of one or two limes; freeze. One quart.

To clarify sugar. Take six pounds of sugar and six pints of water, half the white of an egg well beaten up, and mix it to the water; boil ten minutes, removing all the scum.

TO PRESERVE ICE FOR COOLING WINES, Etc.

The ice basket or box must be thickly wadded with numbdar (a coarse woollen rug made in the country) inside and out, and this wrapped in double or treble blankets or cumlies, large enough to fold over the whole; if a box is used, holes must be made for draining off the water at the bottom—a basket is therefore preferable; it is to be kept in a closed dark room in the coolest part of the house that can be appropriated to it. The ice, if broken and loose, must be compressed into a ball, and tied firm in a cloth (as it dissolves, the cloth or bag tightened); it is then to be placed in the centre of the basket or box, which should be large enough to contain the quantity of bottles or articles to be cooled; the edge only of each touching or resting on the bag of ice, is sufficient for as many bottles as can be placed after this position; carefully wrap up the basket after removing any of its contents, and take care that the water, as the ice dissolves, drains off immediately.

CHAPTER XXVII.

VOCABULARY OF CULINARY TERMS.

Aspic. A savoury transparent jelly, in which game, poultry, fish, &c. are moulded—used also for garnishing them.

Assiette Volante. A dish which is handed round the table only; such as Fondeaus and other preparations, which require to be eaten hot.

Blanquette. A fricassee.

Bouilin. Quenelles formed into balls and either poached or fried.

Bain Marie. Any flat vessel, containing hot water.

Bouilli. Boiled meat, but more generally boiled beef.

Bouillie. A sort of hasty pudding.

Bouillon. Broth.

Braise. A rich seasoned gravy, in which particular articles are stewed.

Braisiére. A braising pan, made of coppor or tin, deep and long, with two handles and a lining inside with the same, to help to take out the contents; the lid indented so, that fire may be placed upon it.

Buisson, en.—Pastry piled on a plate like a pyramid.

Cassirole. A stew pan, or riee erust moulded in the form of a pie and baked, to be filled with minee, or puree of game, &e.

Court Bouillon. A preparation of vegetables, herbs and wine, in whieh fish is boiled.

Consommé. Clarified rieh gravy or broth.

Croustade. A ease, or erust of fried bread, in which purees of game, &e. are served.

Crouton. A sippet of bread.

Dorure. The yolk and white of an egg beaten up together.

Entrée de Desserte. A dish made of the preeeding day's remains.

Entrée. A dish of the first eourse, served with the fish.

Entremits. Dishes of the seeond eourse, served between the meats and dessert.

Eminee. The fleshy part of fowl, game, or meat, ehopped fine.

Espagnole, or Spanish sauce. A brown gravy of high flavour.

Farce. Foreemeat of ehopped meat, fish, or herbs, with whieh poultry and other things are seasoned.

Fondee. A eheese souffle.

Feuilletage. Puff paste.

Filets mignons. Inside small fillets.

Gateau. A eake—also a pudding—sometimes a kind of tart.

Glacer (to glaze.) To reduce a sauce by boiling to a proper thickness, sufficient to adhere firmly to the meat.

Gratin. The burnt to in a saucepan.

Gratiner. To reduce the liquid to dryness by fire.

Hors d'œuvres. Small dishes of the first course, served as relishes.

Lardoire. An instrument for larding meat.

Liaison. A thickening with two or four eggs.

Macaroncini. A small kind of macaroni.

Marinade. To preserve meat or fish in wine and vinegar, with seasoning herbs.

Mark. To prepare the meat which is to be dressed in a stewpan.

Mask. Is to cover with some sauce or ragout.

Maigre. Made without meat.

Matelotte. A rich stew of fish (mostly) with wine, &c.

Meringué. Covered or iced with a Meringué mixture.

Meringués. Cakes of sugar and white of eggs, beaten to a paste and baked.

Nouillês. A paste made of flour and yolks of eggs, then cut small like vermicelli.

Noix of veal. That part to which the udder is attached; the flat part under it, is called sous noix; the side part, contre-noix; the petites noix is found in the side of the shoulder of veal.

Puree. Meat or vegetables reduced to a smooth pulp, and then mixed with a sufficient liquid to form a thick sauce.

Pain de beurre. A pat of butter, from one ounce to one and a half.

Paner. To sprinkle with crumbs either fish, cutlets, &c.; if for frying, egg only must be added, but if for boiling, butter, to preserve a good colour.

Panures. Every thing that has bread crumbs over it.

Parer. To trim meat of skin, nerves, &c.

Paupiettes. Are slices of soles, fowls, &c. on which a farce of the same is thinly spread, rolled and trimmed.

Piquer. Is to lard with a larding pin the exterior of veal, fowl, game, &c.; and to lard is to cut fat bacon, tongues, &c. into small square shapes to lard through, giving the meat a mottled appearance.

Poêlé. Almost the same as braizing, the only difference is that what is poêlé, must be underdone, braize must be thoroughly.

Quenelles. French forcemeat, in which calves' udder is generally used with meat, game, fowl, &c., minced in proportions.

Rissoles. Small fried pastry, either sweet or savoury.

Roux, white or brown. Is prepared with melted butter and flour, either boiled white or fried brown.

Sauter. Is to lay fillets, cutlets, &c. in a stewpan, after having dipped them in the least quantity of butter, with a little salt and pepper, covered with paper to exclude the dust, and set aside till dinner time; a few minutes before serving, put the saute-pan on a hard fire, and when the contents are done on both sides, drain them.

Salpicion. Is meat, mushrooms, truffles, &c. cut into small squares, all of which must be dressed and put into a very reduced espagnole, and when cold, used as directed.

Sparghetti. Naples vermicelli.

Stock. The unthickened broth or gravy which forms the basis of soups and sauces.

Singer. To dust flour from the dredging box, which afterwards must be moistened in order to be dressed.

Tammy. A strainer of fine thin woollen canvas for broths, sauces, &c.

Tendrons veal. Are found at the extremity of the ribs.

Tourte. A delicate kind of tart, baked in shallow tin pans, or without any in a crust made with fluted tin cutters.

Vol au Vent. Made only of the lightest and finest puff paste.

Zita. Naples macaroni.

CHAPTER XXVIII.

ORIENTAL COOKERY.

PRELIMINARY REMARKS.

The culinary processes followed by the Mussulman and Hindoos of Asia differ as widely as did the plain household cooking of the English, in former times, to those of their continental neighbours the French. In the Hindoo Sanscrit receipts, meat is never mentioned, whereas in the Koran, Niamut, and other works in Persian, the followers of the Faithful indulge in it as well as other luxuries the produce of the East, game, meat, fowl, fish, with spices and other condiments.

The Hindoo delights in cakes of wheat and various grains, rice dressed in different ways, curries prepared from vegetables, ghee, and oil, flavoured with spices, and the acidity of vegetables, accompanied with chatnies of various descriptions, and pickles made either with vinegar, oil, or salt, and above all, milk and ghee.

The Mussulman prepares his food more substantially, using meat freely, but from the mode of dressing the latter, knives and forks are superfluous, for after their meat has been roasted or broiled, it is in the driest state possible, and may be torn asunder with ease, the same with their boiled meat, rendering both nearly as indigestible as leather.

The native fire-place is made with clay; the two sides of equal length; the centre having a convex surface to raise

the fire, so that the heat may be as near the bottom of the vessel as possible. They fry their cakes on brass, iron, or earthen dishes; the two former generally have rings or handles attached; the vessels in which they dress pilleaus, curries, &c. are made of the same materials; a wooden roller, similar to an English rolling-pin, is used for cakes and rubbing down moistened substances; a long iron flat spoon and ladle and one bored with holes, serves to add, remove, or stir the ingredients while cooking. A vegetable cutter and scraper, a flat stone with roller for grinding the curry musalahs, an iron or stone mortar and pestle, with a coarse knife or two, from the principal part of their culinary apparatus and is chiefly all that is required by them.

The principal dishes of the Mussulman are pilleaus, curries, brianees, ashes, and cakes.

The pilleau is a purely oriental dish, and is, in fact, the only way of dressing meat intended to be eaten without the assistance of a knife; thus venison, meat, kid, or poultry are always stewed down, and the gravy containing the essence of each, with onions and spices, is used to flavour the rice, and the latter forms the principal part of a common pilleau. When meat is added, it is either roasted, grilled, or boiled first, with seasoning, and then put into the rice, and rather steamed than boiled in it; the same with fish or forcemeat balls. When the latter is used, a portion of the meat is generally set aside for the purpose of making them with other savoury additions. Therefore to make a pilleau, the prescribed quantity of rice is first parboiled; it is then removed from the water and strained; the gravy which has imbibed the flavour of the meat is added to it, with spices and onions, and occasionally vegetables. The meat previously prepared, is placed in the centre, and the saucepan with its contents set over a charcoal fire to simmer gently; some fire also being put on

the top of the saucepan. When the rice is sufficiently dressed, the pilleau is served; occasionally a part of the rice is only flavoured with the gravy, and the rest boiled plain or coloured, and melted butter or ghee poured over the rice before taken from the saucepan; but if the pilleau is to be sweetened and made a Charcheneedar, this is done after by pouring acidulated syrup over it.

Sometimes the rice, or part, previous to being boiled, is roasted or fried a light brown in ghee, in which cloves and sliced onions have been fried, and then prepared; but whether this is the case or not, the first essence of the meat, game, fish, &c. forms the principal medium for flavouring the pilleau, and hence a native entertainer, in asking you to partake of venison, game, or fowl, would only mean as to the pilleau so flavoured—the articles themselves seldom appearing in their original state.

The native method of roasting is generally over charcoal, or in a closed vessel, with a portion of melted butter, onions, spices, &c., with which the meat or fowl becomes flavoured; and I may here remark on the subject of roasting in this way, that it is by far the cleanliest, especially in camp or marching, where the wind and dust cannot be otherwise kept off.

Curries consist in the meat, fish, or vegetables being first dressed until tender, to which are added ground spices, chillies, and salt, both to the meat and gravy in certain proportions; which are served up dry, or in the gravy; in fact a curry may be made of almost any thing, its principal quality depending upon the spices being duly proportioned as to flavour, and the degree of warmth to be given by the chillies and ginger. The meat may be fried in butter, ghee, oil, or fat, to which is added gravy, tyre, milk, the juice of the cocoanut, or vegetables, &c. All of these, when prepared in an artistical manner, and mixed in due proportions, form a savory and nourishing re-

past, tempting to the organs of scent and taste; but if carelessly prepared, are as equally disagreeable to the eye and stomach.

In the preparation of native dishes, the term Boghar is constantly used, and the only explanation given of it is, that the article, whatever it may be, is placed with spices, ghee, or the substance mentioned, in a closed saucepan or vessel, over the fire, to admit of its imbibing the flavour, and this is sometimes directed to be done two or three times. The nearest approach to the meaning in English, would be to give it a warm up with so and so, but the native idea is, that by adding one substance to the other and placing fire on the top of the lid, as well as under that, the preparation imbibes a flavour by this means. Again meat or fowl is directed to be rubbed over with some particular article, such as Bassun, (flour of ground horse-gram) and to be immediately washed off; after that some spice is to be used, and treated in the same way, or Moultan mud (which is believed to be yellow ochre); in some of their dishes, the paun suparee leaf is directed to be used, and even metallic preparations. Most of these would be disagreeable to a European palate, and are therefore omitted, though found in the receipts; and which, if copied, a literal translation would require. One or two are given, more as a curiosity than supposing they will ever be tried, however piquant they may be to an Asiatic palate.

Brianees are spiced dishes, resembling a mixture of pilleau and curry; the meat, fish, or cheese, &c. being highly seasoned and partially fried, then put into a saucepan with other condiments, such as rice, gravy, ghee, milk, dhye, &c., in various proportions, covered carefully down and boiled or steamed. The native method of performing the latter operation is very simple, merely placing a cloth stretched across the vessel above the water, and the article, whatever it may be, is put upon it and the lid covered

down; or, by putting straw or grass into the vessel, so as to be above the water, and placing the meat or cakes upon it, as will be found directed in several receipts. If they wish to prevent a substance from being burnt to the bottom of the pan in which it is cooked, from its being covered over and not able to be seen, they lay slices of bamboo split across the bottom, and place the article upon them, this is not unusual in European cookery.

Khubabs Are meat and vegetable cut into slices, and spiced, or else pounded and formed into balls; they are then strung on wires or wooden skewers and roasted or fried; served dry or with gravy.

Ash. This is composed of meat, flour, pulse, vegetables, fruit, sugar, milk, dhye, and spices in various quantities, and from the manner of preparing, in some instances resembles an hotch-potch; in others cakes are stewed, and some approach a simple porridge.

Bread and cakes. All of which differ widely from the European, and would not generally be approved of; the dough being heavy from the use of leaven and its exclusion from other fermenting substances.

Obs.—The best kind are Buka Kanah and Sheer Mhal.

Chatnies Are composed of all description of vegetable substances, made hot with chillies, mustard, pepper, &c. and are both sweet and sour, according to the material.

ASH MAKOODEE KOOFTA.

Mutton, - - -	1 Seer.
Minced Meat,	½ ,,
Ghee, - - - -	¼ ,,
Egg, - - No.	1 ,,
Onions, - - -	⅛ ,,
Soya Greens, Paluk, Chukunder,	⅛ ,, each.
Carrots, Sugar, Lime juice,	⅛ ,, each.
Cinnamon, - -	2 Mashas.
Cloves, Cardamons,	1½ ,, each.
Saffron, Almonds,	each 2 Tolahs.
Black pepper, -	½ Tolah.
Coriander seeds,	4 ,,
Chillies, - - -	2 Mashas.
Green ginger,	2 Tolahs.
Salt, - - - -	3 ,,
Ground rice, -	4 ,,

Cut the mutton into small slices, the size of almonds, and fry it with some of the onions sliced in ghee; then add as much water as will boil the meat; when done, remove it from the gravy and give it a "boghar"* with the cloves, and a little more ghee; then take the raw minced meat, with the rest of the onions and green ginger chopped fine, the salt and black pepper, mix or pound these well together, add the white of the egg, and form the mass into small balls, the size of marbles, and fry them in ghee; make a syrup with the lime-juice and sugar, and put one half of the fried balls into it, and the remainder of the balls into the gravy first made from the meat, with the chillies and coriander seeds roasted and ground as for a curry; mix these well together, then add the fried meat, cinnamon, and cardamons, with the vegetables previously dressed; grind the almond with the rice in a little water, and mix this also; cover the saucepan close, and give it a boil for a few minutes, when remove from the fire and add the fried balls and syrup. Serve with the saffron sprinkled over it.

ASH MASTHANA.

Mutton, - -	1 Seer.
Ghee, - - - -	⅛ ,,
Onions, - - -	4 Mashas.
Green Ginger,	2 Tolahs.
Rice, - -	⅛ Seer.
Chennah, peeled,	2 Tolahs.
Tyre, - - -	1 Seer.

Place the meat in an empty vessel over the fire; allow it to draw until a scum forms on the meat, which must be scraped off; then slice the meat and the onions, and grind the

* For an explanation of this term, see *Ash Jow*, page ~~360~~. 152

Paluk, - - - $\frac{1}{4}$ Seer.
Cinnamon, - - 2 Mashas.
Cardamons, Cloves, Chillies, Saffron, } each 1 Masha.
Coriander roasted, 2 Tolahs.
Mint, - - - 1 ,,
Salt, - - - - 2 ,,

"musalah"*; put the whole into a saucepan with the paluk, the chennah, and the rice soaked the previous night; add the saffron with some water, and boil it briskly until the meat is done; strain the tyre and add it with some ghee, a little zeerah, salt, a clove or two of garlic, and the mint chopped; mix the whole together, give it a boil up and serve.

ASH SUNGSHERE.

Mutton, - - - 1 Seer.
Ghee, - - - - $\frac{1}{4}$,,
Tyre, - - - - 1 ,,
Milk, - - - - 1 ,,
Rice, - - - - $\frac{1}{8}$,,
White Chennah, 2 Tolahs.
Blanched Almond, 2 ,,
Onions, Carrots, Paluk, Soya Greens, } each $\frac{1}{8}$ Seer.
Cardamons, Cloves, } each 1 Masha.
Coriander seeds, Green ginger, Salt, } each 2 Tolahs.
Cinnamon, - - 1 Tolah.

Cut the meat and onions in slices and fry them in ghee; add a little water and the chennah to it and boil until the meat is done; strain off the gravy, fry the meat again in a little ghee with the cloves and coriander seeds ground, until it is dry; then put it into a saucepan, with the milk and tyre strained, and give it a boil; add a few tolahs weight of ground rice, and stir it well; then throw in the remainder of the rice, together with the spices, the carrots, soya and paluk; next fry the almonds in a separate pan; mix the whole together, and simmer gently until cooked.

ASH BOGURRAH.

Mutton, - - - 1 Seer.
Flour, - - - - $\frac{1}{4}$,,
Ghee, - - - - $\frac{1}{4}$,,
Onions, - - - $\frac{1}{8}$,,
Green ginger, - 2 Tolahs.
Cinnamon, Cloves, Cardamons, } each 2 Tolahs.

Cut the meat in pieces, slice the onions, grind the musalah into a paste with a little water, and add it to the meat, and fry the whole in ghee till brown; then add a propor-

* All the spices or seasoning ingredients used in native cookery, is called "Musalah."

Capsicum, - -	1 Masha.
Coriander, - -	1 Tolah.
Saffron, - - -	1 Masha.
Salt, - - - -	1 Tolah.

tionate quantity of water and simmer the meat till tender; next knead the flour into a paste with some toddy or *kummier;* roll it out flat, double it into six or seven layers and cut it into slices about two inches long and half an inch in breadth; boil these in water and add to the meat; shake the whole over the fire for a few minutes and remove. Serve with the saffron sprinkled over it.

ASH LINGRA JAGURATH.

Mutton, - - -	1 Seer.
Hard Tyre, - -	2 ,,
Wheat Flour, -	½ ,,
Ghee, - - - -	¼ ,,
Onions, - - -	⅛ ,,
Chennah, - - -	2 Tolahs.
Boont, - - -	2 ,,
Cinnamon, Cardamons, Cloves, Capsicum,	each 2 Mashas.
Green ginger, -	1 Tolah.
Coriander, - -	1 ,,
Saffron, - - -	1 Masha.
Garlic, - - - -	6 ,,
Salt, - - - -	2 Tolahs.

Cut the meat in pieces, grind the musalah into a paste with the green ginger and garlic, and fry the whole in ghee; next knead the flour as in the last receipt; roll it flat and cut it into small square pieces; strain the tyre through a cloth and boil the dough thus prepared in it with the chennah and boont; then add the meat with a small quantity of water, and simmer till the meat is tender; give the whole a "boghar" with the cloves, and serve, sprinkling the saffron on the top.

ASH LUNGARA CHASNEDAR.

Mutton, - - -	1 Seer.
Ghee, - - - -	¼ ,,
Flour, - - -	½ ,,
Sugar, - - - -	½ ,,
Lime juice, - -	⅛ ,,
Onions, - - -	⅛ ,,
Chukunder, -	1 ,,
Carrots, - - -	1 ,,
Paluk, Soya greens,	each ½ ,,
Cinnamon, Cloves, Cardamons, Saffron,	each 2 Mashas.

Boil the meat with the chukunder and carrots; cut into slices with the musalah ground into a paste; then remove from the vessel, and strain off the gravy; "boghar" it with ghee and onions; add to the gravy the paluk and soya; prepare the flour as in ash bogurrah; put it with the gravy, containing the paluk

Green ginger,	2 Tolahs.
Capsicum, - -	1 Masha.
Salt, - - - -	2 Tolahs.
Coriander, - -	1 ,,

and soya; boil up the whole; then throw in the meat, and remove from the fire; when cold, mix in the syrup, sprinkle over the saffron ground in water, and serve it.

ASH KOOSHTHULLEE.

Mutton, - - -	1 Seer.
Wheat flour, - -	½ ,,
Ghee, - - -	⅔ ,,
Kabellie Chennah, White Chennah or Dhall,	2 Tolahs.
Chukunder, -	¼ Seer.
Carrots, - - -	¼ ,,
Paluk, Native greens,	⅛ ,,
Saffron, - - -	1 Masha.
Onions, - - -	⅛ Seer.
Sugar, - - -	½ ,,
Green Ginger, -	1 Tolah.
Cloves, Cardamons, Capsicums,	each 1 Masha.
Cinnamon, - -	2 ,,
Lime juice, - -	½ Seer.
Salt, - - - -	1 Tolah.

Fry the onions in ghee till brown; cut the meat into pieces and throw it into the stewpan, with the coriander previously roasted and ground, and fry it brown; then add a seer of water and simmer till done; next, boil in a separate vessel the chennah, chukunder, paluk, and the carrots; when sufficiently dressed, put them with the meat and rest of the musalah ground into a paste; knead the flour with water and make a dough, which form into small balls, and gradually throw them into the pot; take the vessel from the fire; remove its contents into a separate dish; mix the sugar previously made into a syrup, with the lime juice, and lastly the saffron ground in a small quantity of rose water; mix this with the whole, when it is to be served.

ASH BAVURTHA.

Mutton, - - -	1 Seer.
Flour, - - - -	¼ ,,
Ghee, - - -	½ ,,
Chennah, - - -	1 Tolah.
Boont, - - -	1 ,,
Hard tyre, - -	2 Seers.
Onions, - - -	½ ,,
Green ginger, -	1 Tolah.
Garlic, - - -	½ ,,
Cinnamon,	each 2 Mashas.
Cloves,	
Cardamons,	
Saffron,	
Capsicums,	

Take half of the meat, cut it into small pieces, and fry with a part of the pounded musalah in a portion of the ghee, till brown; mince the remainder of the meat, and fry it with the chennah and boont and the remaining ground musalah; knead the flour with water, and form it into square cakes; place the fried mince

Coriander seeds,	1	Tolah.
Salt, - - - -	2	,,
Garlic, - - -	2	Mashas.

on one side, and turn over the other, so as to enclose the meat and form a triangle in shape, and press the edges close; fry them first in ghee; then remove and boil them in water mixed with the tyre; now place a clean pan on the fire with some garlic, cloves, and ghee; throw into it the cakes together with the meat that was first fried; then add the water in which the cakes were boiled, and allow the whole to simmer till the meat become soft; remove the pan, grind the saffron in water, and mix it with the ash.

ASH JOW.

Jow (or Indian Barley,) - -	½	Seer.
Meat, - - - -	1	,,
Onions, - - -	⅛	,,
Garlic, } Cloves, }	each 1	Masha.

Boil the jow three successive times in a small quantity of water; the fourth time add a little more than on the former occasion and continue boiling; cut the meat in pieces, and mix it with the usual musalah for a good curry and dress it; when the meat is quite soft, strain the gravy, and add the meat to the boiled jow; now put in a clean stewpan with some ghee, the sliced onions, garlic, and a little spice; place it on the fire until the onions are browned. The jow, meat and gravy are to be now quickly thrown in, and *covered,* and is to remain only a minute or so on the fire, shaking and repeating it three successive times. This latter process is termed by the Mussulman cooks—*Boghar.*

ASH MAHECHA.

Mutton, - - -	1	Seer.
Flour, - - - -	¼	,,
Ghee, - - - -	¼	,,
Onions, - - -	¼	,,
Sugar, - - -	¾	,,
Limes, - - -	¼	,,
Blanched Almonds, -	⅛	,,
Raisins, } Pistachio nuts. } each	⅛	,,

Grind the musalah; cut the meat into pieces, and fry altogether in the ghee; when nearly dry, add water in proportion, and allow it to simmer; next form the flour into a thin paste with water, cut it into small cakes, and throw it into the meat; mix the

Cinnamon, }
Cloves, } each 2 Mashas.
Saffron, }
Cardamons, }
Green ginger, } each 2 Tolahs.
Coriander, }
Salt, - - - 3 Tolahs.

whole; when the cakes are quite cooked, boghar the whole three successive times; allow it to cool and mix in the lime juice and sugar made into syrup; now bruise the pistachios and almonds, add them with the raisins to the whole, and serve for use.

ASH AGRA SHEER.

Take any quantity of dough; spread it out with a roller; sprinkle some dry flour on the surface; roll it up and cut it into very thin slices; open them out, expose it for a short time to the air, boil it in water, remove it, press it gently with a cloth, and throw it into warm sugar-candy syrup and milk; it is fit for use.

ASH DERBAHESTH.

Wheat flour, - 1 Seer.
Ghee, - - - - $\frac{1}{4}$,,
Milk, - - - - 1 ,,
Sugar, - - - - 1 ,,

Boil the milk; make the sugar into a clear syrup; mix both together and set it aside; knead the flour into a paste; spread it with a roller, and cut it into pieces of the shape and size of almonds; expose it for a short time to the air; then fry them in ghee; mix them with the milk and syrup: boil the whole for a few minutes; after which, it is ready for use.

MYHE JOGURATH.

Hard tyre, - - 1 Seer.
Milk, - - - - 1 ,,
Rice, - - - - $\frac{1}{2}$,,

Strain the tyre through a cloth; dry on the fire a little of the rice; pound it and mix into the tyre; set the saucepan on a gentle fire, next wash the remainder of the rice, and throw it in; when nearly boiled, add the milk, and continue boiling till done; it is then fit for use: add either salt or sugar according to taste.

MYHE JOGURATH. (Another.)

Hard tyre, - -	1	Seer.
Milk, - - - -	1	,,
Rice, - - - -	$\frac{1}{8}$	,,

Mix the tyre and milk together, and boil them; now wash the rice, throw it into the vessel, and continue boiling until the rice is sufficiently cooked. Sugar or salt may be added to the taste.

BRIANEE.

ZAREBRIAN PUNNEEZEE.

Cheese, - - -	$\frac{1}{4}$	Seer.
Rice, - - - -	1	,,
Ghee, - - -	$\frac{1}{8}$	,,
Tyre, - - - -	$\frac{1}{8}$	,,
Onions, - - -	$\frac{1}{4}$	,,
Myda, - - - -	2	Tolahs.
Green Chennah Dhall,	$\frac{1}{8}$	Seer.
Cinnamon, - -	2	Mashas.
Cardamons, Cloves, Huldie,	each 1	Masha.
Green ginger, -	1	Tolah.
Salt, - - - -	2	,,

Cut the cheese in small round slices and sprinkle them with the myda, and fry in ghee till brown; then grind the cardamons and saffron; mix in the tyre, and put with the cheese; spread on the bottom of a saucepan some bamboo sticks, and place the cheese upon them; fry the onions, green ginger and curry stuff and put with the cheese; then parboil the rice, and put it over with a small quantity of the rice water; colour a little rice with saffron, put it into the saucepan under the rice on one side and the green chennah dhall on the other, and pour over some hot ghee; make a plain biscuit or cake with a little flour and water and place it upon the rice; cover the saucepan, and put a little live charcoal on the top and boil the whole till the rice is done.

ZAREBRIAN NOORMAHALEE.

Meat, - - -	1	Seer.
Rice, - - - -	1	,,
Ghee, - - - -	$\frac{1}{8}$	,,
Tyre, - - - -	$\frac{1}{4}$	,,
Onions, - - -	$\frac{1}{4}$	Seer.
Green Chennah Dhall,	$\frac{1}{8}$	,,

Cut the meat in large slices, and season with a little salt and some pounded ginger, and let it remain for half an hour; then soak it in the tyre for an hour; put half of the

Cinnamon, - -	1 Masha.
Cloves, Cardamons, Huldie,	ea. 1 ,,
Cummin seeds,	1 ,,
Green ginger, -	1 Tolah.
Salt, - - - -	3 ,,
Coriander seeds,	1 Masha.

ghee with some sliced onions into a saucepan, and fry them; when the onions are brown, put in the meat and fry it a little; then pour over it a small quantity of water with the coriander seeds, ground, and boil till the water is dried up; then add the spices and mix them together with the meat; parboil the rice in plain water, and put it upon the meat; have ready a little rice coloured with saffron and place it in the centre of the rice, and spread over the green chennah dhall, and pour upon it some hot ghee; cover the saucepan close and place it on a charcoal fire for one hour, when it will be ready for use.

ZAREBRIAN ROOMEE.

Meat, - - -	1 Seer.
Rice, - - - -	1 ,,
Ghee, - - - -	½ ,,
Tyre, - - - -	½ ,,
Onions, - - -	½ ,,
Cinnamon, - -	2 Mashas.
Cloves, Huldie, Cummin seeds,	each 1 ,,
Coriander seeds	1 Tolah.
Salt, - - - -	3 ,,

Cut the meat in large slices, and season it with some bruised green ginger, coriander and salt and soak it for an hour; grind some cardamons, saffron and cloves, with the tyre, and rub it in the meat and let it stand for a few minutes; then put it into a saucepan and add all the remaining spices with half of the ghee; soak the rice in water for half an hour, and wash it two or three times and put it over the meat; pour upon it half a seer of water with the remaining ghee, and cover close the saucepan; place some charcoal fire upon the cover and let it gently simmer until the water is wholly reduced.

ZAREBRIAN JUNTHUR.

Meat, - - -	2 Seers.
Rice, - - - -	1 ,,
Coarse tyre, -	2 ,,
Ghee, - - - -	½ ,,

Cut the meat in large slices, and soak it in some bruised green ginger and salt for an hour; grind the

Onions, - - -	½ Seer.
Black pepper,	2 Mashas.
Cinnamon, - -	4 ,,
Green ginger,	2 Tolahs.
Cloves, Cardamons, each	2 Mashas.
Cummin seeds,	1 ,,
Coriander seeds,	2 Tolahs.
Saffron, - - -	1 Masha.
Salt, - - - -	4 Tolahs.

cardamons and saffron with half the tyre and coriander seeds; add these together and rub over the meat and let it stand for a short time; put the meat into a saucepan with the cummin seeds and spices and a little ghee; soak the rice in water for a few minutes, and wash it in two or three waters; then mix a little salt in another basin of water, and put the rice into it; stir it well and wash it again and mix it with the remaining half tyre; put it over the meat, and cover it close, simmer it gently until the tyre is dried up; then pour over it a little ghee, and let it stand near the fire for an hour.

ZAREBRIAN KHOORASANEE.

Meat, - - -	2 Seers.
Rice, - - -	1 ,,
Tyre, - - -	½ ,,
Ghee, - - - -	½ ,,
Onions, - - -	¼ ,,
Cloves, Cardamons, Huldie, Black pepper,	ea. 2 Mashas.
Cinnamon, - -	4 ,,
Coriander, Green ginger,	ea. 2 Tolahs.
Cummin seeds,	1 Masha.
Salt, - - - -	4 Tolahs.

Take and divide the meat as usual, and soak it for an hour with the juice of the green ginger, some fried onions and some pounded salt; grind some cardamons, cloves and saffron and add to it, with a little coriander seeds, water and tyre; mix the whole together and rub into the meat; put it into a saucepan; season with the curry stuff, and pour over it the remaining ghee; wash the rice in two or three waters, and boil it till half cooked; put half of the rice over the meat with a little water and the remaining half of the rice with some ghee and place a biscuit in the middle of the rice; colour a little rice with saffron and place this also under the rice on one side; cover close the saucepan, and boil till the water is dried up on a slow fire; then remove it and let it remain by the side for half an hour longer, when it will be fit for use.

ZAREBRIAN MAHEE.

Fish, - - - -	2	Seers.
Rice, - - - -	1	,,
Tyre, - - - -	½	,,
Onions, - - -	¼	,,
Ghee, - - - -	½	,,
Roosted Chennah,	⅓	,,
Cloves, Cardamons,	each 2	Mashas.
Cinnamon, - -	4	,,
Huldie, - -	1	,,
Green ginger, -	2	Tolahs.
Coriander seeds,	2	,,
Cummin seeds,	1	Masha.
Anise, - - - -	1	Tolah.
Salt, - - - -	4	Mashas.
Gingly Oil, -	2	Tolahs.

Take and cut the fish in large piecees; elean and wash it well in three or four waters and rub over them the gingly oil and let it stand for half an hour; then wash it again with water; take the ehennah and anise flour and rub well over it; wash it again and soak it in half of the tyre for an hour; grind some eardamons and eloves and mix it with a little pounded salt and some juiee of the green ginger and some fried onions; mix these together and rub well into the fish and let it remain for half an hour; then rub it with a mixture of tyre and saffron and put it into a saucepan with the eurry stuff; parboil the riee in plain water and put it over the meat and pour over it the ghee and plaee in the middle of the riee a biscuit and a little riee eoloured with saffron; eover close the saueepan, and plaee some ehareoal fire upon the eover, and boil it on a slow fire till you hear the sound of the ghee; then take off the fire from the top, and let it simmer near the fire for half an hour.

ZAREBRIAN MAHEE BAYKHAR.

Fish, . - -	2	Seers.
Rice, - - -	1	,,
Coarse tyre, -	½	,,
Onions, - - -	¼	,,
Chennah flour,	⅛	,,
Gingly oil, - -	2	Tolahs.
Cinnamon, -	4	Mashas.
Cardamons, Cloves,	ea. 2	Mashas.
Green ginger, Coriander,	ea. 2	Tolahs.
Huldie, Cummin seeds,	ea. 1	Masha.
Anise, - - -	1	Tolah.
Ghee, - - -	½	Seer.
Salt, - - - -	4	Tolahs.

Cut the fish in large sliees; clean and wash it well three or four times in water and soak it in the gingly oil for half an hour; then wash it again with water; rub it over with the ehennah flour, and wash it again; then rub it with some more flour and wash it again; bruise some lemon leaves and put into a basin of water and rub the sliees of fish with it; tie the slices of fish in a cloth

and boil in water until nearly done; then take them out and remove the bones if necessary; mix up half the curry stuff and saffron, after it has been ground with a couple of eggs, and spread it over the fish as for a cutlet, and fry it; put a saucepan on the fire and spread into it some bamboo sticks and place the cutlets upon them and add the curry stuff; parboil the rice in plain water and put it on the cutlet and pour over it a little ghee; place in the centre a biscuit and a little rice coloured with saffron, and cover close the saucepan; put some charcoal fire upon the cover, and boil it on a gentle fire till you hear the sound of the ghee bubbling; then remove the fire from the top, and let it simmer for half an hour.

ZAREBRIAN MAHEE NOORMAHLEE.

Fish, - - - -	1	Seer.
Rice, - - -	1	,,
Ghee, - - -	$\frac{1}{2}$	,,
Coarse tyre, -	$\frac{1}{3}$	,,
Basun flour, - -	$\frac{1}{2}$	,,
Onions, - -	$\frac{1}{8}$	,,
Green ginger, -	1	Tolah.
Cummin seeds,	1	,,
Anise, - - -	1	,,
Gingly oil, -	6	,,
Cardamons, Cloves,	ea. 1	Masha.
Cinnamon, - -	2	,,
Huldie, - - -	1	,,
Salt, - - - -	3	Tolahs.

Scale and wash the fish well and cut it in large pieces and wash it again; then rub it over with gingly oil; set aside for half an hour, and wash it; take and grind the anise seed and rub the fish with it and wash it again in water; then rub it with basun; mix the tyre with the fish and let it stand for half an hour, washing it again; bruise some onions and green ginger; put it into a basin and mix into it a part of the curry stuff and a little salt and rub over the fish and fry in the ghee; then add a little tyre, and boil it till it is dried up; then take it from the fire; take the slices of fish out of the pan, and rub them over with some tyre and saffron; spread some bamboo sticks into a saucepan and place the fish upon them and pour over it the gravy and the remaining curry stuff; parboil the rice in plain water and put it over the fish, with a little of the rice water; colour a little rice with saffron and place

it on the rice and pour over some ghee; make a biscuit to put in the centre of the rice; cover the saucepan close (and boil it till the whole is done); fix on the cover tight, and put some charcoal fire on it for a time; then take off the fire from the top, and let it simmer for a few minutes, when it will be fit for use.

ZAREBRIAN KHASAH.

Meat,	2	Seers.
Rice,	1	"
Coarse tyre,	$\frac{1}{4}$	"
Ghee,	$\frac{1}{2}$	"
Onions,	$\frac{1}{2}$	"
Blanched almonds,	$\frac{1}{8}$	"
Green ginger,	2	Tolahs.
Cinnamon, Cardamons,	ea. 2	Mashas.
Black pepper, Cloves,	ea. 1	Masha.
Coriander seeds,	1	Tolah.
Huldie,	1	Masha.
Salt,	3	Tolahs.

Take one seer of meat and cut it in large slices and score it with a knife; take one tolah of the green ginger bruised with half of the curry stuff pounded, and add the tyre, salt and some fried onions; rub the meat over with these ingredients and keep it for an hour; then put it into a saucepan and add to it the remaining curry stuff and some of the ghee; keep it on one side, cut the remaining meat as usual, and put it into a saucepan with a proper quantity of water, some sliced onions, green ginger, fine salt, pounded, and coriander seeds with a little ghee; mix these together and boil till the meat separates freely from the bones, and strain the gravy through a coarse cloth into a saucepan; mix into it a little tyre and the almonds, well pounded; then boghar it three times in ghee with cloves, and boil it till it is reduced to one half the quantity; parboil the rice in plain water and mix it with the gravy, and boil till the gravy is nearly dried up; then put it over the meat with some rice, coloured with saffron, and pour over the whole a little ghee; let it simmer near the fire for an hour, when it will be ready for use.

KUBAB.

KUBAB DARAHEE.

Meat, - - - -	1 Seer.
Tyre and ghee,	½ ,,
Eggs, - -	No. 2
Green ginger, -	2 Tolahs.
Cardamons, Cloves,	ea. 2 Mashas.
Salt, Coriander seeds,	each 3 Tolahs.
Cinnamon, - -	4 Mashas.
Pothee-Greens,	1 Tolah.

Cut the meat into small squares; season it with the juice of the green ginger, tyre and salt, and give it a boghar in ghee, with some fried onions; roast the coriander seeds, grind and add it to the meat, with the salt and a small quantity of water; boil it gently until it is nearly dried up; then mix in half of the curry musalah, well ground; shake it and let it stand over the fire for a short time, when take out the meat, set it on one side, and put in the pothee; boil the eggs hard and cut them into thin round slices;—likewise some onions, and colour them red in the juice of the pothee; sprinkle the meat with the saffron ground to a powder, and stick the slices through the middle on a wire or wooden skewer, first the meat and then onion and egg, and so continue filling until all are skewered; rub the remainder of the curry stuff over them, and fry in ghee; when add a little water to finish the cooking, and serve them up.

KUBAB THICKAH MAHEE.

Fish, - - - -	1 Seer.
Ghee and onions.	ea. ⅓ ,, or 2 Chittacks.
Tyre, - - -	¼ Seer.
Cinnamon, Cardamons,	ea. 2 Mashas.
Cloves, - - -	1 Masha.
Coriander, Anise, Green ginger,	ea. 1 Tolah.
Gingly oil, -	2 Tolah.
Black pepper, -	4 Mashas.
Cummin seeds,	4 ,,
Some Basun (or Chennah Flour) and Salt.	

Cut the fish into thin slices the shape of dice; rub it with the gingly oil and wash it in water; then rub it over with the chennah flour; let it remain a short time and wash it off; sprinkle over the meat some salt and the juice of the green ginger; then rub it over with tyre and curry stuff; cut some onions the same as the fish, and stick the pieces one by

one, on a wire skewer made for the purpose; after all are filled, roast them on a charcoal fire, and while roasting, mix some water, tyre and ghee and baste them till they are done; then pour over them some fresh ghee, and they are ready.

KOOFTHA MAHEE SHAMY.

Fish,	1 Seer.
Ghee,	$\frac{1}{3}$,,
Onions,	$\frac{1}{4}$,,
Ground green Dhal flour,	3 Tolahs.
Khus-Khus ground,	2 ,,
Roasted Chennah flour,	2 ,,
Anise seed,	$1\frac{1}{2}$,,
Chennah flour,	3 ,,
Cloves and Cardamons,	each 1 Masha.
Cinnamon,	2 ,,
Black pepper,	4 ,,
Green ginger,	3 Tolahs,
Coriander,	1 ,,
Gingly oil,	2 ,,
Salt,	2 ,,
Some tyre.	

Rub the fish with gingly oil; then wash it in water and rub it with chennah flour; soak the fish in tyre for two hours and afterwards wash it well again; set aside about five tolahs weight; cut the remaining fish into small pieces, and give it a boghar in ghee, with some fried onions and the ground coriander and salt; mix them together; when it is done, take the fish out and chop it up with a knife; grind the green dhal, khus-khus flour, and the roasted chennah flour with the white of an egg, and mix with the five tolahs' weight of uncooked fish, the anise flour and tyre; slice the green ginger and onions and add the other curry stuff; mix the whole together well with the hand, and form into balls;—fry them with one-fourth seer of ghee; if you wish to fry it as a kooftha in a mahee tavah,* do not mix the anise flour, nor chop the meat, so small; but if to serve as a chasneedar, put the koofthas in a pan, with some sugar made into a syrup, and fry till all the syrup is dried up.

KUBAB THULAVEE.

Meat,	1 Seer.
Ghee and Tyre,	each $\frac{1}{4}$,, or 4 Chittacks.

Cut the meat into thick slices, and season with green ginger juice and tyre; give a boghar to the same in

* A thin iron or brass pan used for frying.

Myda and Onions,	each $\frac{1}{8}$ Seer or 2 Chittacks.
Eggs, - -	No. 2.
Cloves and Cardamons,	ea. 1 Masha.
Cinnamon, - -	2 ,,
Greenginger, Coriander,	ea. 1 Tolah.
Some Salt and Black pepper.	

ghee, with some fried onions; shake all well together; after the tyre is dried up, add the coriander seeds ground and roasted, with a little water, and let it boil till cooked; take the slices of mutton from the saucepan and strain the gravy; mix the myda, the white of the eggs, the pounded curry stuff and salt together with the hand; rub this over the meat and fry it in ghee. If you wish to make it as chasneedar, add one-fourth seer of lemon juice and one-fourth seer sugar; make this into syrup, and when you have fried the kubab thulavee in the ghee, put in the syrup and boil until all the gravy has evaporated.

KOOFTHAY KUBAB SHANEY.

Meat, - - - -	1 Seer.
Ghee, - - - -	$\frac{1}{8}$,,
Onions, - - -	$\frac{1}{4}$,,
Tyre, - - - -	$\frac{1}{4}$,,
Egg, - - - No.	1
Roasted Chennah Flour,	2 Tolahs.
Cardamons, Cloves,	ea. 1 Masha.
Cinnamon, - -	2 ,,
Green ginger, Coriander, Anise flour,	ea. 1 Tolah.
Suet, - - -	2 ,,
Black pepper, -	4 Mashas.
Salt, - - - -	2 Tolahs.

Mince the meat and boghar in ghee with some fried onions; mix with it some of the salt and ground coriander seeds with a little water, shaking the pan over the fire till the water is dried up; take the onions, green ginger, suet, anise and chennah flour; mix them together with the meat, and pound the whole in a mortar; then add the ground curry stuff with tyre and white of the egg; mix all well together with the pounded meat; form it into moderate size cakes or balls, and fry them in the remaining ghee.

THICKAH KUBAB.

Egg, - -	No. 1
Beef, - - - -	1 Seer.
Ghee, - - -	$\frac{1}{4}$,,
Onions, . . -	$\frac{1}{4}$,,

Cut the meat in thick slices; chop them well with the back of a knife, and rub them over with some salt,

Tyre, - - -	$\frac{1}{4}$ Seer.
Black pepper, Cloves, Cardamons,	ea. 1 Masha.
Cinnamon, -	2 Mashas.
Green ginger, Coriander seeds,	ea. 1 Tolah.
Salt, - - -	$1\frac{1}{2}$,,

the juice of green ginger, and onions; grind some curry stuff, and add with it a little ghee and tyre; mix these together well and rub over the meat; string the meat on a wire, and roast over a charcoal fire; mix some ghee and tyre and baste it while roasting.

KUBAB KOOFLEE. (Another way.)

Cut the meat in small pieces; slice some onions and unripe mangoes, and fry them together in ghee; then mix some curry stuff with them, and rub over the rolls of meat separately; then string the slices on a skewer cross-ways and bind the whole with a string tight together and roast over a charcoal fire; while roasting, take a little flour and pounded almonds and mix in the tyre and give it a boghar with some cloves in ghee; apply this to the meat while roasting.

KUBAB BYHEZAH.

Some eggs.	
Meat, - - - -	1 Seer.
Ghee, - - - - -	$\frac{1}{4}$,,
Onions, - - -	$\frac{1}{8}$,,
Tyre, - - - - -	$\frac{1}{4}$,,
Blanched Almonds,	$\frac{1}{8}$,,
Black pepper, Cloves, Cardamons,	ea. 1Masha
Cinnamon, - -	2 ,,
Green ginger, Coriander,	ea. 1Tolah.
Some Salt.	

Make a hole in the eggs, take out the inside and keep in a basin; slice the green ginger and onions, grind the curry stuff, beat the eggs well and mix all together; fill the shells with the mixture, and close the holes up with paste; then boil them in water; when they are done, take them from the saucepan, and remove the shells; prick them all over with a fork or pin and string them on a wire skewer. Cut the meat in slices and boil with water as "Hegney"; strain the gravy in a saucepan; add some ground almonds, tyre, and mytha; mix them together, and give a boghar to it in ghee, with some cloves; roast the eggs over a charcoal fire and baste them with the gravy till they are properly done.

MYHEE KUBAB.

Fish, - - - -	1	Seer.
Ghee, - - - -	$\frac{1}{4}$	,,
Tyre, - - - -	2	,,
Meat, - - - -	$\frac{1}{4}$	,,
Onions, - - -	$\frac{1}{4}$	,,
Chenna flour, Raisins,	each $\frac{1}{8}$	,,
Cloves, Cardamons, Saffron, Black pepper,	ea. 1	Masha.
Cinnamon, - -	2	,,
Green ginger, -	3	Tolahs.
Coriander, -	4	,,
Cummin seeds, Anise,	ea. 1	,,
Gingly Oil, Salt,	ea 2	,,

Clean the fish well, and cut off the heads; prick them all over with a fork and rub over them the gingly oil and keep them for two hours; afterwards wash them in water; now rub over the anise with the cummin seeds; ground and wash them again; then rub them with chennah flour, and after a little time, wash it off; soak the fish in tyre for two hours; take them out and dry them; then rub a little ground ginger, salt, onions, and some curry stuff pounded over them and let them rest for a short time; mince the meat well, and give a boghar to it in ghee, with some fried onions; add some salt and coriander seeds, with a little water and fry it well; take some onions and fry in ghee; cut the green ginger thin; clean the raisins well; take a little ground curry stuff and some tyre; mix all these well together with the meat, and boghar the whole in ghee; stuff the fish with this mince and sew them up; rub them over with ground saffron; put them on a skewer or small spit and roast over a charcoal fire; when half done, mix some tyre and ghee, and baste the fish with it until properly roasted.

KUBAB KHANZ.

Goose, - - - -	1	
Meat, - - - -	$\frac{1}{2}$	Seer.
Blanched Almonds, Raisins, Green ginger,	each $\frac{1}{2}$	,,
Tyre, - - - -	1	,,
Coriander seeds,	$\frac{1}{4}$	,,
Onions, - - -	$\frac{1}{2}$	,,
Chennah flour, -	$\frac{1}{4}$	,,

Clean the goose and wash it in water two or three times; then dip it in hot water and prick it all over with a fork; grind some anise and coriander seeds; mix them together in a sufficiency of water; strain it into a saucepan and soak the goose in it

Cloves,	} ea.	2	Mashas.
Cardamons,	}		
Black pepper,	-	1	,,
Ground sandlewood,	}	1	Tolah.
Anise,	- - -	2	,,
Cinnamon,	- -	4	,,

for two hours; afterwards wash it and rub it well with one-fourth seer of ghee, and wash it again in water; grind some sandlewood and mix this in the water and soak the goose in it for two hours and wash it again in water; grind one-fourth seer onion, ginger and salt, and rub over the goose and lay it on one side; minee the meat and give a boghar in ghee with some fried onions and add in it some ground coriander seeds, water, and salt; mix them together and shake it well while frying, and fry the other one-fourth seer of onions and grind the eurry stuff and mix these together; add the raisins after being stoned and eleaned; mix all these with the above meat and stuff into the goose; sew it up with a string and put it in a saueepan with a suffieient quantity of water, and boil it gently (if it is a young goose, boiling is not neeessary); when it is half boiled, take it out of the saueepan and put it on a spit over a chareoal fire; take some of the gravy in whieh the goose was boiled, and grind some roasted almonds and a little rice in the same gravy and add a little tyre, eurry stuff, and ghee; mix these well together and baste it with the same till it is properly roasted; after it is done, rub over it a little good ghee and take it from the fire.

MYHE KUBAB GOOSTHIE.

Meat,	- - -	1	Seer.
Ghee,	- - -	½	,,
Onions,	- - -	} ¼	,,
Chennnah flour,		}	,,
Cinnamon,	-	2	Mashas.
Cloves,	} ea.	1	,,
Cardamons,	}		
Black pepper,		4	,,
Green ginger,	} each	1	Tolah.
Garlic,	}		
Coriander seeds,		1	,,
Salt,	- - -	2	,,

Cut the meat in slices; shape them like fish, and season with eurry stuff and salt; boil them in ghee with a little water in the saueepan for about ten minutes; then take them out of the saueepan; rub over the meat a little ehennah flour, garlic, and eurry stuff mixed together, and fry them in ghee; have ready some water mixed with garlic, and after the slices of meat are fried, dip

each slice in the garlic sauce and let it remain for about one hour to cool; separate all the crusts from the meat, when it will taste like fish.

KUBAB MYHEE.

Fish, - - - -	1	Seer.
Ghee, - - -	$\frac{1}{4}$	,,
Onions, - - -	$\frac{1}{4}$	,,
Chenna flour, -	$\frac{1}{4}$	,,
Egg, - No.	1	
Cinnamon, - -	2	Mashas.
Cloves, Cardamons, Black pepper,	ea. 1	,,
Saffron, - - -	1	,,
Roasted Anise flour, Coriander, Green ginger,	ea. 1	Tolah.
Tyre, - -	3	,,
Salt, - - - -	2	,,
Roasted Chennah,	2	,,

Wash the fish well, and cover it of a sufficient thickness with some common paste and roast it in hot wood ashes, until the paste is of a brown colour; then take the fish out of the paste and remove all the bones; take one-fourth seer of raw chennah flour and the fish; mix them well together with the ground curry stuff, the egg, roasted chennah flour, anise flour and tyre, and form it into the shape of small fish; put some water in a saucepan and spread some grass over the water and place the fish, one by one, on the grass and cover close the saucepan and boil it till they are firm enough to fry in ghee.* If you wish to make a chasneedar, take half a seer of sugar and one-fourth seer lemon juice, mix these and make syrup; after the fish is fried, dip them in syrup; when the syrup is dried, put some ground saffron over them.

THOORAHEE KUBAB.

Thoorahee, - -	1	Seer.
Meat, - - -	$\frac{1}{2}$	,,
Tyre, - - - -	$\frac{1}{2}$	,,
Ghee, - - -	$\frac{1}{2}$	,,
Onions, - - -	$\frac{1}{8}$	,,
Cinnamon, -	2	Mashas.
Cloves, Cardamons, Blackpepper,	ea. 1	,,

Cut off the tops; divide them down the middle and take out all the inside and rub them with salt; mince the meat, put it into a saucepan and add some curry stuff and give a boghar to the same in the ghee with

* Or steam the fish.

Coriander seeds,	1	Tolah.
Green ginger, -	1	,,
Salt, - - -	2	,,

some fried onions; pour in a little water, and fry till the water is dried up; stuff this mince meat into the thoorahee and tie them with a string; file them on a skewer; roast over a charcoal fire; when they are becoming brown, have ready some curry stuff, tyre, and ghee mixed together, and rub over them till they are sufficiently done; then sprinkle them with plain ghee and remove from the spit. The brinjal and cuddoo may be dressed in the same manner.

KUBAB FOWL OR MEAT.

Fowl.		
Coriander seeds,	1	Chittack.
Green ginger,	2	,,
Cardamons, Cloves, }	ea 2	Mashas.
Black pepper,	1	,,
Tyre, Cream, }	each 2	Chittacks.
Onions, - -	4	
Ghee, - - -	1	Chittack.
Turmeric, -	6	Mashas.
Salt, - - -	2	,,

Clean the fowl and prick it well over with a fork; roast the coriander seed and grind it with the ginger, cardamons, cloves, black pepper, and salt; rub this into the fowl; fry the onions, sliced, with the turmeric pounded, in ghee; then add the cream and tyre; put the fowl to roast and baste it while dressing with the cream mixture, to which may be added some sliced almonds, with a few kishmiss or currants. A shoulder of mutton may be dressed in the same way.

KHAGINAH.

Eggs, - - -	2	
Ghee, Gram Flour parched, }	ea. 6	Chittacks.
Salt, - - - -	2	Tolahs.
Pepper, - -	4	Mashas.
Coriander seeds,	2	,,
Cloves, Cardamons, }	ea. 1	,,
Onions, - -	1	Chittack.
Tyre, - - -	2	,,

Beat the eggs well up; strain off the water from the duhee and mix the curd together with all the other articles previously ground very fine, (except the ghee) which is to be put on the fire, and when properly hot, pour in the prepared mixture of eggs, &c., which when done on one side, must be turned on the other; then divide it in squares and serve it.

SHANAH KUBAB.

A shoulder of mutton.		
Ghee and Tyre,	each $\frac{1}{4}$	Seer.
Onions, - - -	$\frac{1}{8}$	,,
Cloves, Cardamons, Black pepper,	ea 1	Masha.
Cinnamon, - -	2	,,
Coriander seed,	1	Tolah.
Green ginger, -	2	,,
Salt, - - -	$1\frac{1}{2}$	,,

Take a shoulder of mutton with its bone weighing about one seer; prick it well with a fork and rub it over with the green ginger ground, and some salt; fry the onions in ghee and give a boghar to the meat; roast and grind the coriander seeds and add them with some water; shake it well over the fire and when the meat is half done, put in the curry stuff, and keep it on the fire a little longer; then remove the meat, put it on a spit and finish by roasting, basting it all the time with tyre and some of the gravy in which it was boiled; when done, pour over it a little good ghee, and take it from the spit.

KUBAB KHUTAEE.

Mutton, - -	1	Seer.
Cream, Blanched Almonds,	ea. 4	Chittacks.
Ghee, - - -	$\frac{1}{2}$	Seer.
Buttermilk, -	$\frac{1}{2}$	,,
Green ginger, Onions,	ea. 2	Chittacks.
Tyre, - - -	2	,,
Cloves, Cardamons small,	ea. 1	Masha.
Saffron and Pepper,	ea 4	,,
Coriander seed,	1	Chittack.
Juice of limes	4	,,
Salt, - - -	2	Tolahs.

Clear the meat well of bones and vein; mince it very finely, and mix it with the ginger and onions (duly bruised) and the other ingredients, together with the saffron made into powder; then take the duhee, put it in a towel and squeeze out the water; after which, mix in it the cream and the almonds, and put the whole into the minced meat, with two chittacks of ghee; mix these well together and make into small balls; this being done, take the remainder of the ghee and set it on the fire; when it is quite hot, put in the balls and keep them frying until they become properly brown: then take the vessel down and add the lemon juice.

KUBAB PURSUND.

Mutton, - -	1	Seer.
Green ginger,	$\frac{1}{2}$	,,
Tyre, - - -	$\frac{1}{2}$	,,
Cheese and Onions,	ea. 2	Chittacks.
Coriander seeds, Salt,	ea. 1	,,
Pepper, - -	$\frac{1}{2}$	,,
Ghee, Cream, Almonds.	ea. 4	,,
Juice of limes,	4	,,
Cleves and Cardamons,	ea. 4	Masha.

Place the tyre in a towel that the water may ooze out; cut the mutton into small pieces and apply to it the juice of the green ginger, pounded salt, onions, and the coriander after being roasted and well ground together with the lime juice and saffron; then mix the cream with the almonds (peeled and bruised) into the tyre, which, together with the ghee, apply well to the pieces of the mutton, lastly cover them with the cheese and tie together with a string; place these on a small spit or skewer and roast over a slow charcoal fire until they assume a perfect brown colour, when they are ready for the table.

PLAIN KUBAB.

Mutton, - -	1	Seer.
Ginger and onions,	ea. 1	Chittack.
Ghee, - - -	2	,,
Tyre, - - -	4	,,
Coriander, - -	1	,,
Pepper, - - -	8	Mashas.
Salt, - - - -	1	Tolah.

Apply these ingredients to the mutton cut in pieces in the same manner and strung on a skewer as in the foregoing, and fry them on a slow charcoal fire with ghee.

MOORUG KUBAB.

Meat, - - - -	$\frac{1}{4}$	Seer.
Fowl, - - -	1	
Ghee, - - - -	$\frac{1}{8}$	Seer.
Onions, - - -	$\frac{1}{8}$	,,
Tyre, - - - -	$\frac{1}{4}$	,,
Cloves, Black pepper, Cardamons,	ea. 1	Masha.
Green ginger, Coriander,	ea. 1	Tolah.
Cinnamon, -	2	Mashas.
Salt, - - - -	$1\frac{1}{4}$	Tolahs.

Mince the meat well and fry some onions in ghee and mix with the meat; give a boghar to it in ghee, and put in it a little salt, water and some ground coriander seeds; mix these together and simmer till the water is dried up; clean the fowl and wash it well; rub it all over with a little juice of onions and green ginger; add some curry stuff to the minced meat and stuff the

fowl with it and close it up; spit the fowl and rub over it a part of the ground curry stuff mixed with tyre; mix the remaining curry stuff with some tyre, ghee, and a little water, with which continue to baste the fowl till well roasted; then pour over it a little ghee and remove it from the fire.

KHEEMAH KUBAB.

Mutton, - - -	1 Seer.
Ghee, - - -	¼ ,,
Onions, - - -	¼ ,,
Cloves, Cardamons, Black pepper,	eal Masha.
Green ginger, Coriander,	eal Tolah.
Salt, - - - -	1½ ,,

Mince the meat and cut the green ginger and onions in small pieces; grind the curry stuff with a little ghee; mix all together and form into moderate size balls; stick them on a wire and fasten with thread; roast them a little over a charcoal fire and take them off the wire; put them in a mahee tavah or frying pan, with some ghee and water, and let them fry till the water is dried up, and they are ready.

KOREKAH KUBAB.

A Fowl, or a Fish.	
Ghee, - - -	1 Seer.
Onions, - - -	¼ ,,
Mutton, - -	¼ ,,
Cloves, Cardamons, Saffron, Black pepper,	eal Masha.
Coriander seed, Green ginger,	each 1 Tolah.
Salt, - - - -	2 ,,
Cinnamon, -	5 Mashas.

Take a fowl or a fish; clean and wash it nicely; grind some salt with some pieces of green ginger and onions and rub over it well; keep it on one side; mince the mutton and give a boghar to it in the ghee with some fried onions, and add some ground coriander seeds with water and salt; shake them well together and fry them in the ghee; afterwards mix in it some curry powder and stuff the force-meat into the fowl or fish; sew it up with thread and rub over it some saffron and curry stuff with a little cinnamon; put the fowl or fish in an earthen dish and pour over it some ghee and close the top with a plate, or cover and join it well with some common (flour) paste, and bake it in an oven.

KUBAB HOOSSAINEE.

Meat, - - -	1	Seer.
Ghee, - - - -	$\frac{1}{5}$	,,
Tyre, - - -	$\frac{1}{4}$	,,
Onions, - - -	$\frac{1}{6}$	,,
Cinnamon, -	2	Mashas.
Cloves, Cardamons, Black pepper,	ea. 1	,,
Green ginger, Coriander,	ea. 1	Tolah.
Salt, - - - -	$1\frac{1}{2}$	

Cut the meat a little larger than almonds; rub them over with some salt and the juice of green ginger and tyre; cut some onions in slices and fry them in a little ghee and put them on one side; give a boghar to the meat in the same ghee; when the meat is getting dry, add a little coriander and water and let it simmer gently on a slow fire for an hour; after the meat is boiled, file it on a small skewer of bamboe or silver wire, one slice of meat first and a slice of onions, one by one, and so continue to file them on as many wires as you wish; sprinkle over them some ground curry stuff and fry them in a pan with ghee, adding a little water for the purpose of softening the meat; when done, remove them off the fire and serve.

INGREDIENTS FOR CURRY STUFF.

Native Name.	*English.*	*Botanical.*
Souf.	Anise seed.	Pimpinella Anisum.
Seetul cheenee gach.	Allspice.	Myrtus Pimenta.
Eelachie.	Cardamon.	Elelbaria Cardamomum.
Laoong.	Cloves.	Engenia Caryophyllata.
Jawatrie.	Mace.	Myristica Moschata.
Jauphull.	Nutmeg.	Do. do.
Kulmie darchinie.	Cinnamon.	Laurus Cinnamomum.
Dhunnia or Kotimear.	Coriander.	Coriandrum Sativum.
Zeera.	Cummin seed.	Cuminum Cyminum.
Kali mirchie.	Black pepper.	Piper Nigrum.
Rai.	Mustard seed.	Sinopis Chinensis.
Lal mirchie.	Chillies.	Capsicum Frutescens.
Huldie.	Turmeric.	Curcuma longa.
Maytie.	Fenugreek.	Trigonella Fœnum. Græcum.
Lassun.	Garlic.	Alium Sativum.
Sont.	Ginger, dry.	Amomum Zingiber.
Udruck.	Ginger, green.	Amomum Zingiber.
Khush-khush.	Poppy seed.	Papaver Somniferum.
Pipel.	Long pepper.	Piper longum.
Hing.	Assafœtida.	Ferula Assafœtida.
Chironjie.	Chironjie nut.	Buchanonia Latifolia.
Badam.	Almond.	Amygdalis Communis.
Nareul.	Cocoanut.	Cocos Nucifera.
Nemuck.	Salt.	

INGREDIENTS FOR MAKING A CURRY

WITH MEAT, FOWL, OR FISH.

Mirchie.	Chillies, dry or green, from six to twelve or more.	
Huldie.	Turmeric,	one Tolah.
Dhunnia.	Coriander seed,	one ,,
Zeera.	Cummin seed,	three Mashas.
Eelachie.	Cardamom seed,	two ,,
Myatie.	Fenugreek,	three ,,
Sont.	Dry ginger,	three ,,
Kali Mirchie.	Black pepper,	one Tolah.
Nemuck.	Salt,	two ,,
Laoong.	Cloves,	twelve,,
Jawatrie.	Mace,	one Masha.
Kulmie Darchinie.	Cinnamon,	one Tolah.
Nariel.	Cocoanut,	eight ,,
Chironjie.	Chironjie nuts,	six ,,
Badam.	Almonds,	five ,,
Khush-khush.	Poppy seed,	five ,,
Peaz.	Onions, a table-spoonful, sliced.	
Lussun.	Garlic, from one to three cloves.	
Am.	Mangoe, dried or green, a few slices.	
Emlee.	Tamarinds, fresh or salted, a small quantity.	
Leemboo.	Lime juice, one dessert-spoonful.	
Tyre.	Curds, three table-spoonsful.	
Ghee or Butter,	three table-spoonsful.	

Obs.—These are the quantities of the various articles to be used in the preparation of a curry, bearing in mind it is unnecessary to use the whole of the spices together; or the mangoes, tamarinds, or lime juice, neither the cocoanut with the almonds, and the ginger may be omitted when dry ripe chillies are used, as likewise the cummin seeds with the coriander, both of which are better for being roasted. Cocoanut milk is much used on the coast in forming the gravy to many curries, especially fish and

prawns, as well as the oil fresh expressed from the nut when grated.

If the curry is to be dry, the onions must be fried brown in ghee or butter, and the ingredients ground to a paste with water mixed in the same, the meat, and fowl added, stirring the whole until the gravy and butter are absorbed.

For a gravy curry, cut the meat or fowl into slices, put the ghee into a stewpan over the fire with the sliced onions and dress them, then add the meat with the ground ingredients, and some water or broth, mix well together, and let the whole simmer gently until the meat is properly done.

Chundoo is made with meat or fowl that has been previously dressed, it is to be minced up and added to chopped onions fried in ghee with whole red chillies, and the other curry ingredients well mixed together; the frying is continued until the meat is perfectly brown, and the gravy quite absorbed.

INGREDIENTS FOR CURRY POWDER.

Four Receipts.

	No. 1.		No. 2.		No. 3.		No. 4			
Coriander seeds,...	lbs.	20	lbs.	12	lbs.	3	lbs.	1		To be well roasted.
Turmeric, ...	,,	4	,,	2	,,	1	,,	1	2oz	...Pounded.
Cummin seeds, ...	,,	1	,,	,,	,,	½	,,	,,		Dried and ground.
Fenugreek, ...	,,	1	,,	1	,,	..	,,	0	4oz	
Mustard seed.	,,	1	,,	,,	,,	½	,,	,,		Dried and cleaned of husks.
Ginger, dried.	,,	2	,,	2	,,	,,	,,	1	,,	
Black pepper,..... .	,,	2	,,	1	,,	1	,,	1	..	
Dried Chillies.	,,	1	,,	2	,,	1	,,	0	12oz.	
Poppy seed, ...	,,	2	,,	2	,,	,,	,,	,,	,,	
Garlic, ...	,,	2	,,	1	,,	,,	,,	,,	,,	
Cardamons.	,,	,,	,,	,,	,,	,,	..	0	8oz.	
Cinnamon.	..	..	..	..	..	..	..	0	8oz.	

Salt in proportion to be added when using the curry stuff.

The whole to be cleaned, dried, pounded, and sifted; then properly mixed together and put into bottles, well corked. A table-spoonful is sufficient for a chicken or fowl curry.

INGREDIENTS FOR A CURRY.

To be added to Fowl, Meat, or Fish.

Two table-spoonsful of ghee, one small onion, two shreds of garlic, huldie eight mashas, green ginger one tolah, a slice of cocoanut, one dessert-spoonful of salt, one table-spoonful of coriander seed roasted, twelve dried chillies, a table-spoonful of chironjie or kush-kush seeds.

Another.

Take three table-spoonsful of ghee; the same of duhee; dried chillies, turmeric; coriander seed roasted, dried ginger, each one drachm and a half; fenugreek roasted, poppy seeds, black pepper, chironjie nuts, of each one drachm; twelve sweet almonds, blanched; cocoanut half an ounce, twelve cloves, and half a lime; the whole of these ingredients, with the exception of the almonds and nuts, are to be ground up separately, either on a stone or in a mortar, with a sufficient quantity of water to form a paste—the almonds, chironjie and cocoanut must be pounded together; and where these are not procurable, a tea-spoonful of sweet oil may be substituted. Curries may be acidulated with dried or green mangoes, green, ripe or salted tamarinds, lime-juice, or vinegar.

Cut up the fowl, meat or fish into its proper pieces, put them into a pan over the fire with some sliced onions and fry until brown in ghee or butter, when the onions and meat are nearly done, add the curry ingredients and simmer the whole gently with a little water, cocoanut milk, or broth if more gravy is required.

CURRIES.

QUOORMAH.

Mutton, - -	1	Seer.
Coriander seed,	1	Tolah.
Garlic, - - -	3	Mashas.
Red chillies, -	4	,,
Salt, - - -	3	,,
Green ginger,	6	,,
Coriander leaves,	1	Tolah.
Onions, - - -	1	,,
Butter, - - -	¼	,,

The spices and other ingredients must be ground into a paste; after which take a seer (or two pounds) of mutton cut into small pieces and wash it well, rubbing it over with the above paste, with which must also be mixed immediately after, seven tolahs of butter, tyre (or milk curds) half a pound, salt nine mashas, cloves one masha, cinnamon one masha, cardamons in pods to mashas, onions cut into thin slices, three tolahs. When the whole has been mixed together, it should be put into a well tinned pot with a cover, and placed over a gentle fire, stirring it occasionally with a spoon, until the tyre and gravy with the butter is absorbed, leaving the meat rather brown. If it be required to make the meat very soft, it will be necessary to add a couple of pints of cold water, and to replace the pot on the fire, keeping it covered and shaking it about till all the water is absorbed, when it is to be removed from the fire and eaten while warm. Or it may be as well to simmer the meat first in water until sufficiently tender.

Another.

Mutton, - -	1	Seer.
Ghee, - -	½	,,
Tyre, - - -	½	,,
Onions sliced,	4	Chittacks.
Salt, - - -	1	,,
Cloves, Cardamons,	ea. 1	Masha.
Pepper, - - -	4	,,
Garlic, - - -	3	,,
Almonds pounded, Cream,	ea. 4	Chittacks.

Slice and wash the mutton several times; pound the green ginger fine with a little ghee and salt, and rub over the meat; then warm the ghee and put in the sliced onions; when they become brown, put in the mutton and fry it well, adding the garlic ground up in a little water, also the

Saffron or Turmeric, - 4 Mashas.
Green ginger, 6 ,,
Juice of 5 limes.

cloves, cardamon seeds and pepper; when the meat becomes tender, put in the cream and almonds, and lastly the lemon juice and saffron; after a short time bring the stewpan down, and let it rest on an easy charcoal fire, when, in the course of twenty minutes, it will be fit for serving.

FISH CURRY.

Take your fish, and cut it up into small pieces; wash it all over with oil and basun (*i. e.* pounded raw gram); wash it in water to remove the basun; fry it in ghee with a sufficiency of salt; then for each seer of fish take six chittacks of ghee; put the ghee with eight or ten dried chillies, a pinch of fenugreek seed and kalah gerah; then mix with the fish a few dry chillies pounded, some turmeric also, with roasted coriander seeds, fenugreek, and kalah gerah, also some sliced onions, and a clove of garlic, pounded; rub this well over the fish, and put it into the ghee with the fried chillies, and put the whole into sufficient water to boil. An acidity may be given with tamarind juice, green mangoes, vinegar or lemon;—vegetables may be added in the same way as directed for vegetable curries, putting in a layer of vegetables and then a layer of fish, shaking the saucepan to prevent the fish from breaking and burning.

Obs.—The vegetables usually added to fish curries are cabbage, cauliflower, fennel, mathee, mooringa pods and leaves.

Another.

Fish, - - - - 1 Seer.
Ghee and Dhye, } each ⅛ ,,
Onions, - - - ¼ Seer.
Dried chillies, Green do., Green ginger, Garlic, } each ½ Tolah.
Salt, - - - - - 2 ,,

The dried chillies to be well pounded in a mortar; then the ginger, garlic, zeera, mathee bajee seeds, dhunnea, turmeric and half of the onions to be mixed with the dried chillies and all well pounded or ground up

Mathee Bajee seeds and Zeera,	ea. 1 Tolah.
Tamarind, - -	2 ,,
Turmeric and Dhunnia,	ea. 1 ,,
A few leaves of Kotemear (Green Coriander.)	

together; the remaining half of the onions to be browned in ghee. The juice to be extracted from the tamarinds and mixed with the dhye, ghee, browned onions, kotemear leaves and green chillies, and added to the fish. Let the whole simmer until done.

FOWL CURRY.

Ghee, - - - -	¼ Seer.
Kabool chennah,	¼ ,,
Onions, - - -	¼ ,,
Coriander seeds,	1 Tolah.
Salt, - - - -	2 ,,
Cinnamon, Cloves, Cardamons,	ea. 2 Mashas.
Black pepper, -	1 ,,
Green ginger, -	1 Tolah.

Take and cut the fowl by joints, and add to it some sliced onions, green ginger, black pepper, salt, and coriander seeds, all ground well; wash the kabool chennah and boil it in a little water till it becomes tender, and put it to the fowl; drain the gravy into a saucepan, and mix the curry-stuff well with it; give a boghar to it in ghee with cloves; put the fowl into a stewpan with some ghee and fry it well; then pour the gravy over it and let it simmer for a short time, and serve it up.

MATHEE BAJEE AND FENNEL CURRY WITH MEAT.

Meat, - - - -	½ Seer.
Gheo, - - - -	6 Tolahs.
Dhye, - - - -	6 ,,
Onions, - - -	5 ,,
Green ginger, Garlic, Salt, Turmeric,	ea 5 ,,
Dhunnia, Dried chillies, Green do.	ea ½ ,,
Some leaves of kotemear and the juice of one lime.	
Mathee bajee and fennel, a bundle of each, picked and cleaned.	

Brown half of the onions in ghee; having pounded the turmeric, mix it with the onions; grind the green ginger, garlic, dhunnia, and dried chillies; mix them with the tumeric and onions, and then put in the meat and dhye with a little water; let it simmer for a quarter of an hour, and keep stirring the mixture with the meat till it becomes brown; then cut the remaining onions into thin slices, and mix it with the greens, and put them in the saucepan with the curry and simmer till done; then take it off the fire, and squeeze in the juice of a lime.

DOEPEAZA THOORAHEE, OR THURRI.

Meat, - - -	1 Seer.
Thoorahee, - -	1 ,,
Ghee, Onions, each	¼ ,,
Coarse tyre, -	¼ ,,
Garlic, Ginger, Salt, each	2 Tolahs.
Turmeric, - -	2 Mashas.
Cinuamon, -	2 ,,
Cloves, Cardamons, Black pepper, ea.	1 ,,

Clean the thoorahee and cut them in small pieces; sprinkle with salt and keep for an hour; then wash them in water and fry in ghee, and put them on one side; cut the meat in small pieces and wash it in water; rub it with some pounded ginger, onions, salt, and garlic, with the tyre; give a boghar to it in ghee with cloves, and boil it till the tyre is dried up; then fry it well in ghee, add a little water, and boil it for a short time; then put the thoorahee to the curry, stir them together with a spoon, and simmer it for a quarter of an hour.

DOEPEAZA HURWEE, OR ERVEE.

Mutton, - -	1 Seer.
Hurwee, - - -	1 ,,
Ghee, - - -	½ ,,
Tyre, - - - -	⅛ ,,
Onions, - -	½ ,,
Turmeric, - -	2 Mashas.
Green ginger,	2 Tolahs.
Garlic, - - -	1 ,,
Salt, - - -	2 ,,
Cinnamon, Cardamon, Cloves, Black pepper, ea.	1 Masha.

Clean the hurwees and divide them into halves; put them into a vessel and boil them in several waters to sweeten them; remove and dry them in the sun, or near the fire; after which, fry them in a little ghee till they are sufficiently brown, and put them aside; cut the meat in small slices and wash it in cold water, pound some ginger, onions, and garlic; squeeze the juice and put it into a basin with some salt and tyre; mix all together and rub it on the mutton; give a boghar to it in ghee with cloves and boil it with the rest of the tyre until it is dried up; then fry it well; add a little water, the curry stuff, and the hurwee; mix them together and simmer till the whole is done; when ready, grind some saffron, strew it over the meat, and serve.

DOEPEAZA RUTHALOO.

Ruthaloo,		1 Seer.
Ghee,		¼ ,,
Tyre,		⅛ ,,
Green ginger,	ea.	1 Tolah.
Ujoovan,	ea.	1 Tolah.
Salt,		1½ ,,
Cinnamon,		2 Mashas.
Cloves,	ea.	1 ,,
Cardamons,	ea.	1 ,,
Black pepper,	ea.	1 ,,
Turmeric,		3 ,,

Take the ruthaloo; clean and cut them into round slices; take some salt, the juice of green ginger, and ujoovan; mix them with the tyre and rub over the ruthaloo, and put them in the sun for two hours; take half a tolah of turmeric, grind it, mix it to the ruthaloo, and give a boghar in ghee with cloves; then add some water, and boil it gently on the fire; when done, put in the curry stuff, stir it a little, and let it stand on the fire for ten minutes, when it will be fit for use.

KULLEAH CHOWLAHEE.

Chowlahee greens,		1 Seer.
Eggs,		No. 5
Ghee,		¼ ,,
Onions,		¼ ,,
Coriander green,	ea.	1 Tolah.
Green ginger,	ea.	1 Tolah.
Garlic,	ea.	1 Tolah.
Salt,	ea.	1 Tolah.
Cardamons,		1 Masha.
Cloves,		1 ,,
Cinnamon,		2 ,,
Turmeric,		3 ,,

Take the chowlahee greens, pick out the dirt, grass, &c.; cut them in small pieces; put them into a saucepan with some water, and boil for a quarter of an hour; then separate the greens from the water; cut the onions in small slices, fry them in ghee, and put it over the greens with some salt; fry some sliced garlic in ghee till it becomes brown; then put in the greens and give them a boghar; grind a little green coriander, and add to the greens; when tender, add the curry stuff and shake the saucepan well; boil the eggs hard, cut them in two, place them over the greens, and let the whole simmer for a short time.

KULLEAH MAE.

Fish,		1 Seer.
Ghee,	ea.	¼ ,,
Tyre,	ea.	¼ ,,
Chennah flour,		⅛ ,,

Clean and cut the fish into pieces; prick them over with the point of a fork, and wash the

Thillee oil, - -	$\frac{1}{5}$	Seer.
Onions, - -	$\frac{1}{3}$	,,
Tamarind, - -	$\frac{1}{4}$	,,
Green ginger, Coriander, Garlic, Aniseed, Zeera,	ea. 1	Tolah.
Salt, - - - -	2	,,
Cinnamon, - -	2	Mashas.
Cloves, Cardamons, Capsicum,	ea. 1	,,
Turmeric, - -	1	Tolah.

pieces with chennah flour; next rub them over with oil, salt, and saffron, and allow this to remain for an hour; then wash it off; rub them again with chennah flour and tyre; wash it off with lemon juice; lastly, rub the fish with aniseed and zeerah ground in water; when the fish is thus prepared, grind the whole of the musalah and mix it with the fish; place a vessel on the fire with ghee, and, when hot, throw in the pieces and shake them gently; grind the tamarind and pour it upon the fish; cover the saucepan close and cook it with a gentle heat, taking care whilst stirring the fish, that it is not broken in the gravy.

Another.

Fish, - - - -	1	Seer.
Ghee, - - -	$\frac{1}{4}$	,,
Rice, - - - -	$\frac{1}{8}$	,,
Onions, - - .	$\frac{1}{4}$	,,
Green ginger, -	1	Tolah.
Salt, Garlic, ea.	2	,,
Cinnamon, -	2	Mashas.
Cloves, Cardamons, ea.	1	,,
Turmeric, - -	1	Tolah.

The fish is to be cleaned, cut, and prepared in the same manner as the last; grind the musalah into a paste; rub the fish over with it, and fry in ghee, stirring all the while; then grind the rice in water and pour it upon the fish; close the mouth of the vessel and allow it to boil; when sufficiently cooked, pour in syrup with lime juice; carefully stir the whole, and serve it.

BIZAH SADAH.

Eggs, -	No. 10	
Ghee, - - -	$\frac{1}{3}$	Seer.
Salt, - - - -	1	Tolah.
Saffron, - - -	$\frac{1}{2}$	Masha.
Turmeric, -	1	Tolah.
Cinnamon, Cloves, Cardamons,	ea. 2	Mashas.
Black pepper, -	1	,,
1 Lime.		

Boil the eggs until quite hard; then take off the shells and separate the whites from the yolk; cut the white part into slices, and put with the yolks into a saucepan with half of the curry stuff that has been well ground up with some salt, black pep-

per, a little turmeric, and part of the ghee; mix all together; fry some of the onions sliced in a little ghee to a fine brown, add to the eggs and spices, and fry them together; then mix the remainder of the onions, saffron, and curry stuff, with a small quantity of water, and boil the whole for a few minutes; squeeze a lime over and serve.

KULLEAH BIZAH.

Meat, - - - -	1 Seer.
Eggs, - -	No. 10
Ghee, - - - -	¼ ,,
Onions, - - -	¼ ,,
Saffron, - - -	1 Masha.
Blanched almonds, Rice,	ea. 2 Tolahs.
Midah, or flour,	2 ,,
Roasted Coriander seeds, -	2 ,,
Green ginger, -	1 ,,
Cinnamon, Cloves, Cardamons, Black pepper,	ea 2 Mashas.
Turmeric, - -	1 Tolah.

Take and mince the meat small, give it a boghar in ghee with some onions sliced and fried; slice the green ginger and the rest of the onions, grind and mix the black pepper and other spices with some salt, and add this to the curry; pour over it a little water, and boil it together till the meat is tender; boil the eggs till hard; then take off the shells and prick them with a fork all over, and put with the meat; when the gravy is nearly dry, grind the almonds with some rice water, and mix in the mydah with a little saffron, and add some water; then boil it for a short time, and serve it up.

DOEPEAZA DILAEE KHANEE.

Meat, - - -	1 Seer.
Ghee, - - - -	¼ ,,
Cream, - - -	¼ ,,
Large onions,	1¼ ,,
Salt, - - - -	2 Tolahs.
Turmeric, - -	1 ,,
Saffron, - - -	½ Masha.
Tyre and Blanched almonds,	ea. ¼ Seer.
Cinnamon, Cloves, Cardamons, Black pepper,	ea. 2 Mashas.

Cut a quarter of the onions in thin round slices and put them in a saucepan with a little ghee and fry till they are brown; keep on one side; take the remainder and prick them well with a fork all over; pound some salt, and season them with the same; cut the meat into thin slices and wash it well; then take and grind half of the curry stuff and turmeric, and mix

with tyre and a little pounded salt; rub the meat with this, and fry it in the ghee till it is perfectly brown; then pour over the meat about half a seer of hot water; put the onions with the meat, and boil together till it is done; when the gravy is nearly dried up, grind the almonds in water and mix them well together with the cream, and pour over the meat, and boil it on a slow fire till the gravy is nearly reduced; mix some bruised saffron and fried onions with the meat, and let it stand on the fire for a few minutes, when it will be fit for use.

DOEPEAZA GHEELANEE.

Meat, - - -	1	Seer.
Ghee, - - - -	1/8	,,
Cream, - - -	1/2	,,
Milk, - - - -	1	,,
Blanched almonds, - -	1/2	,,
Onions, - - -	1/8	,,
Garlic, - - -	2	Tolahs.
Coriander seeds,	1	,,
Salt, - - - -	2	,,
Green ginger,	1	,,
Cinnamon, -	2	Mashas.
Cloves, Cardamons, Black pepper,	ea. 1	,,
Turmeric, - -	2	,,

Take and cut the meat in slices and wash it well; put it into a saucepan with a small quantity of water; simmer gently for about twenty minutes; then take it from the fire and let it cool. Put it into a separate saucepan with a small quantity of water, and add some sliced onions, green ginger, garlic, pounded salt, and coriander seeds, with a little ghee; mix these with the meat and boil till it is done; then give a boghar to the meat with the ghee and cloves; grind the almonds with a little rice milk, and mix well together with the cream and milk and strain into a vessel; give this a boghar with ghee and cloves; boil the whole up three or four times, and continue stirring it with a spoon; then add the curry stuff, meat, and gravy; boil them together till the gravy is reduced to more than one-half; when it is finished.

DOEPEAZA HADUS.

Meat, - - -	1	Seer.
Ghee, - - -	1/2	,,
Coarse tyre, -	1/3	,,

Cut the meat in large slices and wash it well; pound together some ginger, onions, garlic, and coriander

Mussoorkà dhall or red dhall,	¾	Seer.
Garlic, - - -	1	Tolah.
Salt, - - - -	3	,,
Onions, - -	½	Seer.
Green ginger,	2	Tolahs.
Cinnamon, -	2	Mashas.
Cloves, Cardamons, Black pepper,	ea. 1	,,
Turmeric, - -	1	Tolah.

seeds, and squeeze its juice into a basin and pour over it the tyre with some salt; mix these together and rub into the meat; give a boghar to it in half of the ghee with some sliced onions, and boil it till the tyre is dried up; then fry it well; when done put with it the mussoorkà dhall and a sufficient quantity of water; boil it till the whole is tender; when sufficiently done, boghar it in the remainder of the ghee with some sliced garlic, and add the saffron and curry stuff, well ground; let it simmer for a quarter of an hour on the fire.

Dress the hurray chennahka doepeaza, or horse gram, as above.

KULLEAH JOGOORANTH.

Meat, - -	1	Seer.
Ghee, - - -	¼	,,
Coarse tyre, -	1	,,
Cream, - -	¼	,,
Blanched almonds, - -	⅓	,,
Onions, - - -	⅛	,,
Green ginger, Coriander,	ea. 1	Tolah.
Salt, - - -	2	,,
Cinnamon, - -	5	Mashas.
Cardamons, Cloves, Black pepper,	ea. 1	,,

Cut the meat into slices as for a stew; wash it clean, and give a boghar to it in plain ghee; heat a saucepan, and put into it a little ghee; when it is melted, put in the meat and fry it well; then add a small quantity of water with some sliced onions and fine salt; pound some green ginger and coriander seeds; rub its juice over the meat, and boil till the gravy is dried up; then fry it well; when the meat is sufficiently done, grind the almonds with a little rice water, and add to it the tyre and cream; stir and strain it into a basin and pour it over the meat, adding the other spices; then boil till the gravy is reduced to a sauce, and serve.

Obs.—If you mix milk with a curry instead of tyre, it is called Kulleah sheer; but if you add to it about half a seer of tyre instead of milk, it is called Kulleah loowabdar. A dry curry without any sauce, when it is finished, is called a Doepaza.

DOEPEAZA PULWULL.

Meat, - - -	1	Seer.
Pulwull, - -	1	,,
Ghee, - - -	½	,,
Tyre, - - -	⅓	,,
Onions, - -	½	,,
Turmeric, -	2	Mashas.
Green ginger,	2	Tolahs.
Garlic, - - -	1	,,
Salt, - - -	2	,,
Black pepper,	2	Mashas.

Take the pulwull, clean and cut into small round slices, put them in a saucepan with a little ghee, and fry them thoroughly; cut the meat into small slices, and wash it well; then take and beat the onions, ginger, and garlic; squeeze its juice into a vessel; pour into it the tyre and a little fine salt; mix these together, and rub into the meat; give a boghar to it in ghee with some thin sliced onions, and boil it till the tyre is dried up; then fry it well; add a little water, and boil till the meat is done; when it is nicely cooked, add the pulwull with the ghee it was fried in, and stir together with a spoon; boil it for a quarter of an hour; put into it the ground saffron, and let it simmer on a slow fire for a few minutes; when it will be ready for use. The kundooree, kukodah, and chichondrah are to be dressed in the same manner.

Obs.—In most of the Persian receipts the word saffron is used, but most generally turmeric is the proper article meant, especially in curries.

KULLEAH NARGISSE.

Mutton, - -	1	Seer.
Eggs, - - No.	6	
Ghee, - - -	¼	Seer.
Onions, - -	¼	,,
Green ginger,	2	Tolahs.
Capsicum, - -	1	Masha.
Turmeric, -	1	,,
Chukunder, -	⅛	Seer.
Carrots, - -	¼	,,
Paluk, - - -	⅛	,,
Moong, - -	2	Tolahs.
Coriander, - -	1	,,
Salt, - - -	2	,,
Cinnamon, } Cardamon, } ca.	2	Mashas.

Cut the meat in pieces, and fry it with the ground musalah in the ghee; then add a sufficient quantity of water, and set it to boil; clean the vegetable and the moong and throw them in; when sufficiently cooked, remove and strain off the gravy; mash the moong in it, and give the whole a boghar; now put in the meat and vegetables, and boil for a few minutes; boil the eggs hard, cut them in halves, and when

the curry is all but ready, grind and add the turmeric and the eggs, and allow it to simmer for a few minutes.

DOEPEAZA NARGISSE.

Mutton, - -	1	Seer.
Eggs, - No.	5	
Ghee, - - -	¼	,,
Onions, - - -	¼	,,
Salt,		
Green ginger,	2	Tolahs.
Coriander, -	1	,,
Cinnamon, - -	2	Mashas.
Cloves, Cardamons, Capsicums, ea.	1	,,
Paluk, - - -	½	Seer.

Cut the meat in pieces and boil in a little water; add the ground musalah, and fry them in ghee till nearly dry; add more ghee, onions sliced, and a little water, and cook on a gentle fire; clean the paluk, and lay it upon the curry; next bake or boil the eggs hard, take off the shells, and lay them carefully upon the vegetables, (which are not to be mixed with the curry); sprinkle over them some pounded salt, pepper, and spice; cover the vessel close, and after a few minutes remove it, and serve without disturbing the eggs.

KULLEAH KOONDUN.

Mutton, - -	1	Seer.
Ghee, - - -	¼	,,
Onions, - -	¼	,,
Eggs, - - No.	5	
Green ginger, Salt, ea.	2	Tolahs.
Coriander, - -	1	,,
Blanched almonds, - -	2	,,
Cinnamon, - -	2	Mashas.
Cloves, - -	1	,,

Mince a quarter of the meat, mix in a portion of the musalah, fry it dry in ghee with a few onions, and grind the whole into a paste; boil the eggs hard, remove the shells, and prick them with a fork; apply the mutton paste thickly over, and fry them in ghee; next take the remaining portion of meat and musalah; make it into a curry with or without gravy; put the eggs upon it, and serve with syrup or lime-juice, according to taste.

KULLEAH SHEERAZA.

Mutton, - - -	1	Seer.
Eggs, - No.	5	
Ghee, - - - -	¼	,,
Onions, - - -	⅛	,,

Cut the meat in pieces; take the onions sliced, the salt, green ginger, and coriander ground, and fry all to-

Green ginger, Coriander, Salt,	ea. 1 Tolah.
Pistachio nuts, Blanched almonds, Raisins,	ea. 2 ,,
Cinnamon, -	2 Mashas.
Cloves, Cardamons, Saffron,	ea. 1 ,,

gether in ghee; when sufficiently fried, take out a quarter of the meat, and lay it aside, and to the remaining portion, add, while on the fire, some water; boil till the meat becomes soft; strain off the gravy, and boghar the meat; then mix into it some flour and water and the remainder of the musalah pounded into a paste; allow it to boil. Then take the quarter of the meat that was laid aside; mix it with some water and the white of the eggs; set it on the fire; when done, throw in the meat which was left, stir the whole; add syrup and lime-juice, if approved, and serve it up with the saffron spread over it.

DOEPEAZA SHEERAZA.

Take the same quantity of meat and musalah as the last; prepare in a similar manner, only taking care to add the whole of the eggs all beat up. This curry is to be prepared dry, and less water used. The syrup and lime-juice may be added or not.

KULLEAH ZUFFRAN KUSSAH.

Take any quantity of chopped meat and all the ingredients for a good curry; grind the whole with the meat, occasionally adding beaten eggs and hard tyre while grinding; form this into balls, and fry in ghee till brown, or they split open; then put in a little saffron and almonds ground in water, stir the whole, and continue the boiling. Add syrup and lime-juice to taste.

KEEMA KULLEAH KUSHMERE.

Mutton, - - -	1 Seer.
Ghee, - - -	$\frac{1}{4}$,,
Cinnamon, - -	2 Mashas.

Fry the meat with the prepared musalah in ghee; add water, and allow it to boil for some time; remove

Turmeric, - - 1 Masha.
And the usual quantity of musalah for a good curry.

the meat from the gravy, and boil down the latter to half the quantity; boghar the meat three successive times with ghee and cloves till dry; then throw in the gravy and boil for a few minutes. Syrup and lime-juice may or may not be added.

KULLEAH FALSAH.

Mutton, - - -	1	Seer.
Ghee, } ea.		
Onions, }	¼	,,
Salt, - - - -	2	Tolahs.
Coriander, - -	2	,,
Green ginger, -	1	,,
Cinnamon, -	2	Mashas.
Cloves, - - -	1	,,
Cardamons, -	1	,,
Blanched almonds, - -	⅛	Seer.
Sugar, - - -	¼	,,
Falsahs ripe, -	1	,,
Rice, - - - -	1	Chittack.

Cut the meat in pieces and fry with the musalah ground in ghee; add water, and continue to boil till the meat becomes soft; remove the meat; strain off the gravy; boghar the meat with ghee and cloves; add the gravy, and boil till it is dry; then squeeze the falsahs and sugar with some water; strain off the juice and pour it upon the meat; after a few minutes boiling, grind the almonds and rice in a little water and stir it into the whole; simmer for a quarter of an hour, and remove the vessel.

KULLEAH BAUTHAMEE.

Mutton.
Ghee.
Seet Tyre.
Blanched almonds.
Onions.
Coriander.
Salt.
Green ginger.
Cinnamon.
Cloves.
Cardamons.
Black pepper.

Take a seer of meat and cut it into the shape of almonds; fry it in ghee and sliced onions till it becomes brown; mix with it the salt, coriander seeds, green ginger, and some water, and let it boil till the meat is done; then strain the gravy into another saucepan; give it a boghar with ghee and cloves; pour the gravy on the meat; mix together the almonds ground in rice water and the curry stuff; add this to the meat, and simmer till done.

KULLEAH UMBAH.

Mutton - - -	1 Seer.
Ghee, - - - -	¼ ,,
Mangoes, unripe,	¾ ,,
Onions, - - -	⅛ ,,
Green ginger, Salt, Coriander seeds,	ea. 1 Tolah.
Black pepper, Cloves, Cardamons,	ea. 1 Masha.
Cinnamon, - -	2 ,,
Sugar, - - -	⅛ Seer.
Raisins, - - -	2 Tolahs.
Turmeric, - -	2 Mashas.

Cut the meat in small pieces; heat a saucepan on the fire, and put into it some ghee and sliced onions; fry them well until of a brown colour; then give a boghar to the meat in the same ghee and onions, and fry until the gravy is mixed with the ghee; add some pounded salt and coriander seeds with a little water, and boil it till the meat is nearly done; then strain the gravy into a separate saucepan, and give a boghar again to the meat and gravy in ghee, with some cloves; clean and stone the raisins; put this also to the meat, take half of the mangoes, clean and cut them into small slices, and boil in water till tender; then make a syrup with sugar, some water, and the juice of two limes, and put to the mangoes; let it stand for an hour, then separate it from the syrup and keep it on one side; boil the remaining mangoes in water, mash them well, and add the syrup; then mix this with the meat, and boil for a few minutes; add the preserved mangoes, curry stuff, and a little saffron ground in rice milk; mix all together, and let it simmer for a short time.

KULLEAH BOORANEE.

Mutton, - -	1 Seer.
Carrots, - - -	½ ,,
Ghee, - - -	¼ ,,
Tyre, - - - -	1 ,,
Onions, - - -	⅛ ,,
Salt, - - -	2½ Tolahs.
Coriander seeds, Garlic, Green ginger,	ea. 1 ,,
Turmeric, - -	3 Mashas.
Cinnamon, -	2 ,,

Take three-fourths of the meat and cut it in slices; heat a little ghee with some sliced onions in a saucepan, and fry them till they are of a brown colour; then give a boghar to the meat in the same, and fry well until the gravy is mixed with the ghee; add pounded salt and corian-

Cloves, Cardamons, Black pepper,	ea. 1 Mashas.	

der seeds with some water, and finish the cooking. Take the remaining quarter seer of meat, put it into a saucepan with a little water and let it boil till half done; mince it and then mix with it a little suet and one tolah weight of mydah; put these into a mortar and pound to a paste; clean the carrots well, cut them into slices length-ways, rub the pounded meat over them, and fry in ghee; when all the carrots are fried, put in the boiling meat and the curry stuff, ground; cover the saucepan, and let it cook gently; grind the garlic with a little rice milk; mix the same with tyre, and give a boghar to it in ghee with cloves; add a little saffron, and boil it for a short time. When you serve the curry, pour over it the tyre. Beet-root and brinjalls are prepared in the same way.

DOEPEAZA KURRALAH.

Mutton,		1 Seer.
Kurralah,		1 ,,
Ghee, Tyre, Onions,	each	¼ ,,
Salt,		3 Tolahs.
Coriander seeds, Turmeric, Green ginger,	ea.	1 ,,
Cinnamon,		2 Mashas.
Cardamons, Cloves, Black pepper,	ea.	1 ,,

Cut the meat in slices; put it into a saucepan, and give it a boghar in ghee, with some sliced onions; then add some pounded salt and coriander seeds, with a little water, and boil till the meat is tender; clean and take out the seeds of the kurralah; rub them over with some ground turmeric and salt, and put in the sun for ten minutes; then wash them well in water three or four times; soak them in tyre for four hours, and wash them again; heat in a frying pan some ghee and fry the kurralahs; then put them with the meat, and boil till it is tender; add the curry stuff, and stir it well together; let it be on the fire for about twenty minutes, when it will be fit for use.

KULLEAH YEKHUNEE.

Mutton,	1 Seer.
Ghee,	¼ ,,
Onions,	⅛ ,,

Take and cut the meat into slices as for hash; put it into a saucepan

Ginger, Garlic,	each 1 Tolah.	
Turmeric, Cardamons, Cinnamon, Cloves,	ea. 2 Mashas.	
Sugar, - - -	⅓	Seer.
Limes, - - -	¼	,,

with a sufficient quantity of water; add to it some salt, onions, ginger, and garlic, all well bruised, and boil till the meat is done; strain the gravy into another saucepan, and give a boghar to the meat and gravy in ghee with cloves; make the sugar and lime-juice into a syrup, with some water; pour this with the meat; grind about one-eighth seer of blanched almonds with rice water; add the curry stuff ground, and saffron together; mix them and put over the meat; stir it well, and boil for a quarter of an hour.

KULLEAH DOOLMAH KURRALAH.

Mutton, - -	1½	Seer.
Kurralah, large,	1	,,
Ghee, - - -	⅓	,,
Tyre, - - - -	¼	,,
Onions, - -	¼	,,
Salt, - - -	3	Tolahs.
Turmeric, -	1	,,
Green ginger,	1	,,
Cinnamon, -	2	Mashas.
Cloves, - - -	2	,,
Black pepper,	1	,,

Take one seer of meat; cut it in small slices; put a saucepan on the fire, with some ghee and onions sliced, and fry them to a brown colour; then put in the meat and fry till the gravy is mixed with the ghee; add some pounded salt and black pepper with a little water, and boil till the meat is tender; clean the kurralahs and cut them lengthways; rub the slices with some salt and turmeric, ground, and keep them in the sun for an hour; then wash them in water three or four times, and soak them in tyre about four hours; mince the remaining half seer of meat, and give a boghar to it in ghee, with some sliced onions; put in the curry stuff and a little water, and boil it; when the water is nearly dried up, fry the same; clean the kurralah well in water, stuff them with the minced meat, and tie them round with a thread; put them with the meat, and boil; when the kurralahs are nearly cooked, fry them together till the water is dried up; add a little saffron ground in water, and let it stand for a few minutes; then take it from the fire.

DOEPEAZA KUSSAH.

Mutton minced,	1	Seer.
Ghee, - - -	$\frac{1}{4}$	,,
Hard tyre, - -	$\frac{1}{8}$	,,
Onions, - - -	$\frac{1}{8}$	,,
Green ginger, -	1	Tolah.
Coriander, - -	1	,,
Cinnamon, - -	2	Mashas.
Cloves, - - -	1	,,
Cardamon, - -	1	Tolah.

Grind the musalah into a paste; mix it with the mince, and pound the whole well; form it into balls or one large cake; lay it on a cloth over a wide-mouthed vessel containing water on the fire; the meat must be carefully placed upon the cloth, and allowed to steam till it is dressed; then remove it, and fry it with ghee and onions; next add some water with the coriander seed ground, and cook it a little longer.

DOEPEAZA KOOFTHA LOWABDAR.

Mutton, - - -	$1\frac{1}{4}$	Seer.
Ghee, - - -	$\frac{1}{2}$	,,
Onions, - - -	$\frac{1}{4}$	,,
Salt, - - - -	2	Tolahs.
Coriander seed, Green ginger, }	ea. 1	,,
Huldie, - - -	1	,,
Cinnamon, -	3	,,
Cardamon, - -	$1\frac{1}{2}$	,,
Cloves, Black pepper, }	ea. 1	,,

Take a seer of the meat, and cut it into small slices; put it into a saucepan and give a boghar to it in ghee with some sliced onions, and fry it well until the gravy is mixed with the ghee; add some pounded salt, coriander seeds, and water, boil till the meat is tender; mince the remainder of the meat with a little suet and flour, and pound the whole in a mortar to a paste; make it into small balls, and fry them in ghee; and when they are sufficiently done, put them with the curry stuff, and add a little saffron with the meat, and let it stand on a slow fire for a few minutes.

KULLEAH DOEPEAZA.

Sheep's Head Fore feet.		
Mutton, - -	$\frac{1}{2}$	Seer.
Ghee, - - -	$\frac{1}{4}$	,,
Onions, - - -	$\frac{1}{2}$	,,
Salt, - - - -	3	Tolahs.
Green ginger,	1	,,
Garlic, - - -	1	,,
Chillies, - -	1	Masha.
Coriander, Huldie, }	ea. 1	Tolah.

Fry the onions and garlic in some ghee, and remove them into a saucer; next fry the saffron in the same ghee; clean the head, feet, and meat well, and put it in with it; when fried, add some water and allow the whole to

Cinnamon,	2	Mashas.
Cloves, Cardamons,	ca. 1	,,

boil till the meat becomes soft and separates from the bones; throw into the vessel the fried onions, and garlic, with a little rice ground in water, together with the remainder of the musalah properly ground; simmer for a quarter of an hour and remove from the fire.

KULLEAH BUNDGOODAY.

Kid's Meat,	1	Seer.
Ghee,	$\frac{1}{3}$	,,
Coarse tyre,	$\frac{1}{4}$	,,
Onions,	$\frac{1}{4}$	,,
Green ginger,	2	Tolahs.
Salt,	2	,,
Blanched almonds,	$\frac{1}{8}$	Seer.
Cream,	$\frac{1}{8}$	,,
Chennah dhall,	2	Tolahs.
Turmeric,	1	,,
Garlic,	2	,,
Cardamons, Cinnamon, Cloves,	ca. 2	Mashas.

Cut in thin slices some onions, garlic, and green ginger; put it in a frying-pan with a little ghee, and fry till brown; keep it on one side; then strain the ghee and put it in another saucepan and keep it hot; cut the meat in small slices and season it with a part of the curry stuff, onions, green ginger, and garlic; mix these together with a little tyre, and rub over the meat, and give it a boghar in ghee; then put in the chennah dhall and boil it with the rest of the tyre, until it is dried up; fry it well; add a little water and simmer it till the meat is tender; grind the almonds with rice water and mix it with the cream, and, stirring it together, pour over the meat; then put the onions fried with the rest of the curry stuff to it, adding a little ground saffron, and squeeze over it the juice of a lime, and boil for a short time.

DOEPEAZA MUSHHAWDY.

Kid's meat,	1	Seer,
Ghee,	$\frac{1}{8}$	,,
Coarse tyre,	$\frac{1}{4}$	,,
Milk,	1	,,
Blanched almonds, Cream and Onions,	ca. $\frac{1}{4}$	Seer.
Garlic, Salt,	ca. 2	Tolahs.
Cardamons,	1	Masha.

Take and cut the meat in small slices and wash it four or five times in cold water, and soak it for an hour; then heat a saucepan over the fire and put into it the whole quantity of onions, green ginger, and garlic, sliced; fry them with a little ghee

Cinnamon, - -	2	Mashas.
Cloves, - - -	1	,,
Black pepper,	1	,,
Turmeric, - -	1	Tolah.

till brown; then lay the meat over it and add some salt, the curry stuff well ground, with a small quantity of water; simmer slowly till the meat is thoroughly done; when the water is dried up, fry it well; grind the almonds with a little milk and mix with the cream, tyre, and milk; stir the whole well and strain into another vessel, and boil it on gently till it is reduced to one half; then pour it over the meat, and put it on a charcoal fire, for about quarter of an hour, stirring it the whole time, when it will be ready for use.

DOEPEAZA QUOORMAH.

Kid's meat, -	1	Seer.
Ghee, - - - -	$\frac{1}{2}$	,,
Coarse tyre, -	$\frac{1}{2}$	,,
Onions, - - -	$\frac{1}{2}$	,,
Corriander seeds,	1	Tolah.
Turmeric, - -	1	,,
Garlic, Green ginger, } ea.	2	,,
Cinnamon, - -	2	Mashas.
Cloves, Cardamons, Black pepper, } ea.	1	,,

Cut the meat in small slices, and prick it with a fork; rub it with a mixture of beaten ginger, onions, garlic, coriander seeds, and salt, with a little tyre, and keep it for half an hour; heat a saucepan on the fire, and put in it some sliced onions with a little ghee, and fry them till they are brown; then keep it on one side; give a boghar to the meat in some ghee with cloves; add a small quantity of water and boil till the water is reduced; then fry the meat well; when it is properly fried, mix in the curry stuff, the tyre, and fried onions altogether, and simmer for a short time; add some saffron, and serve it.

Another.

Cut the meat in small slices, and prick it with a fork; beat some ginger, onions, garlic, and coriander seeds; squeeze the juice in a vessel; add to it a little tyre and some salt; mix these together and rub over the meat; give a boghar to it in ghee with some fried onions, adding a little water, and boil till the liquid is dried up; grind the

saffron and curry stuff, mix them together, and fry the whole till it is done; then serve.

DOEPEAZA KITCHERIE.

Kid's meat, -	1	Seer.
Eggs, - -	No. 7	
Ghee, - - -	1/2	Seer.
Onions, - -	1/4	,,
Salt, - - - -	2	Tolahs.
Turmeric, -	3	Mashas.
Green ginger,	1	Tolah.
Cinnamon, Cloves, Cardamons, Black pepper,	ea. 1	Masha.

Wash the meat well and cut it into the shape of dice; pound the green ginger, onions, and garlic; squeeze the juice into a basin and add some salt; rub the meat with this and give a boghar to it in ghee with some fried onions; pour in it a little water and boil till the gravy is dried up; then fry it well; take the whites of seven eggs; put it in a basin with a little water and warm it on the fire, stirring it with a spoon till done; then mix it with the meat and simmer with a little water for a quarter of an hour; then add the ground curry stuff and a little saffron; simmer it for a few minutes longer, when it will be fit for use.

KULLEAH SADAH.

Meat, - - -	1	Seer.
Ghee, - - -	1/4	,,
Onions, - -	1/8	,,
Pepper, - - -	1	Masha.
Turmeric, -	1	Tolah.
Ginger, - - -	1	,,
Salt, - - - -	2 1/2	,,
Cinnamon, Cloves, Cardamons,	ea. 2	Mashas.
Beet-root, - -	1/4	Seer.
Turnips, - -	1/8	,,
Carrots, - - -	1/8	,,
Dhall, - - -	2	Tolahs.

Take and cut the meat into small squares; heat a frying pan on the fire, and put into it about five tolahs' weight of ghee with some sliced onions, and fry them; when the onions are perfectly brown, put in the meat with a little pounded salt and some water, and, while boiling, cut up the beet-root, turnips, carrots, and green ginger into slices, and put these with the meat; when they are perfectly done, strain the gravy, and give a boghar to the meat, gravy, &c. &c. in ghee with cloves; add the ground curry stuff with a little milk and saffron; simmer it on the fire for a quarter of an hour; when done, serve it.

KULLEAH CHASHNEEDAR

Is prepared the same way as above, with the addition of one-third seer of sugar and one-third seer of lime-juice.

KULLEAH DOORRAJ AND LOWAH.

Partridges, No.	7	
Meat, - - -	2	Seers.
Ghee, - - - -	½	,,
Onions, - -	½	,,
Garlic, - - -	1	Chittack.
Coriander seeds,	1	,,
Cream, - -	¼	Seer.
Almonds blanched, -	¼	,,
Salt, - - -	1	Chittack.
Turmeric, - -	3	Mashas.
Cinnamon, Cloves, Cardamons,	ea. 2	,,
Ginger, - -	2	Tolahs.

Cut the meat in slices and put in a saucepan with some water, sliced onions, green ginger, coriander seeds, and salt pounded; and simmer the meat till it is quite tender and separates from the bones; then strain the gravy into a saucepan and boghar it twice in ghee with cloves. Cut the partridges down the middle lengthways, and wash them well; then prick them all over with a fork, and rub them with the chennah flour and after wash it off; cut some onions, rub them well over the partridges and wash them again; give a boghar to them in ghee with some sliced onions and the juice of the bruised ginger; grind the curry stuff and coriander seeds, with a little salt; mix all together and boil with some gravy till tender and nearly dried up; then fry it and sprinkle over with a little juice of lemon and garlic; then mix the rest of the gravy and boil it for a quarter of an hour; grind the almonds with a little rice water and mix them with the cream and stir it well and pour it over the partridges, adding a little saffron; then simmer for about twenty minutes.

RICE TO BOIL.

First spread it on a table or cloth, and pick out all the stones or gravel; then wash in two or three different waters, rubbing the rice well between the hands; add a little lime-juice or alum powder to whiten it; drain and throw it in-

to a large quantity of water; let it boil gently, and continue until it is tender, or only a small core in the centre remains; throw it into a cullender, and let it drain for a few minutes; then return it into the saucepan, and place it near the fire, so that it may steam quite dry, with a cloth only over the rice.

KITCHERIE.

Steep half of a pint of split dhall or dry peas in water; and half a pound of picked and washed rice with a little ginger, mace, and salt; boil till the peas or dhall and rice is swollen and tender; stir the whole till the water has evaporated; have ready some hard boiled eggs cut in halves, and an onion or two sliced and fried in ghee to garnish with; or add small boiled onions.

Obs.—To be well dressed, the dhall and rice should not be clammy.

PEPPER WATER SOUR.

Fry an ounce of black pepper, the same quantity of red pulse or dhall, and two or three carapala leaves (or currypak) with ghee in an iron ladle; then grind these into a fine paste, mix in an ounce of tamarind pulp, with a pint of fresh water, and let it boil up two or three times; when mustard, cummin, and fenugreek seeds, fried in ghee, is to be added.

Another. Fry half an ounce of pepper with the same quantity of red pulse or dhall in ghee; grind it and mix it in water; then put into it a little salt and the juice of a lime; boil it in the same manner as directed in the preceding, and add fried cummin, mustard, and fenugreek seeds; while it is boiling, also throw in two or three carapala leaves; if fragrance is required put in some moringa fruit cut into pieces, or shells of the wood

apple. Coriander in a small quantity is necessary to be put in every pepper water, which is the Canarese way of preparing it.

Another. Put a pollam of pepper powder in a sufficient quantity of fresh water; add one-eighth of a measure of red pulse, and boil it for three hours; afterwards strain in some tamarind juice, also fried mustard, cummin seeds, and red chillies.

Another. Take one pollam of pepper and some red pulse fried in ghee; grind it and put it into a sufficient quantity of fresh water, and boil it over a good fire for two hours; while this is boiling, boil separate one-tenth of a measure of brown pulse in some water, and having drawn off the latter, add it to the pepper water, which is to be allowed to boil for five minutes more; then put in cummin seeds, mustard, and coriander seeds fried in ghee, together with carapala leaves, and five grains of assafœtida.

TAMARIND FISH.

Take any quantity of fish and split it down the back; take out the bone and score it in the way fish is crimped; sprinkle fine powdered salt over it, and leave it for a day or two; wash and hang it out in the sun; dissolve some acid tamarinds in vinegar and strain off the liquor; cut the fish into small pieces, and wrap them, covered round with the tamarinds, which must not be too liquid; put into a jar or other vessel and cover close.

Another way. Clean your fish well; cut it into slices crossways, about half or three quarters of an inch thick; sprinkle it over with clean salt, turning it occasionally, and let the juice drain off; in twenty-four hours take the fish and dry it in the sun; then put to it the following materials, first sprinkling it well with vinegar; boil some ripe tamarinds in vinegar and

express all the pulp; you should have sufficient to cover your fish, and to every pint of juice add pounded turmeric one tolah, two tolahs of dried pounded chillies, and four tolahs of sliced green ginger, with four table-spoonsful of vinegar; pour the whole, when well mixed, over the fish and cover it up. It will be fit for use in two or three days; it does not keep long. Salted salmon in slices, washed and dried in the sun and then covered with the preparation of tamarinds, &c. will keep a long time, and is superior to other fish. The seer fish is generally used on the coast: but it may be made of any other.

Obs.—If required for keeping, put two parts vinegar with one of tamarind pulp and the other ingredients, with a few cloves of garlic. It must be kept in a well closed jar or vessel.

Another.

Fish, - - -	1½	Seer.
Tamarind pulp,	¼	,,
Green ginger,	8	Tolahs.
Garlic, - - -	1	,,
Dry chillies, -	4	,,
Zeera, - - -	4	Mashas.
Turmeric, -	3	Tolahs.
Vinegar, - -	⅛	Seer.
Salt, - - -	8	Tolahs.

Cut the fish into thick slices and sprinkle it well with salt; let it remain for twenty-four hours, then wipe and place it in the sun to dry, after which place it in a dish and pour the vinegar over it; grind up separately all the other ingredients with a little water, mix them with the tamarind pulp and the vinegar, and pour over the fish.

PULLOWS.

The common kind are prepared with meat, rice, dhall, wheat, ghee, and spices—such as cardamons, cloves, cinnamon, coriander seeds, black pepper, onions, garlic, salt, and currypak leaves; others again, have milk, cream, tyre, almonds, raisins, and vegetables added; and where fish forms the pullow, the gravy is usually made with meat for the after dressing of the rice. It is therefore necessary

that the cook should be able to judge how much water will be required for gravy, using, of course, less where milk and tyre is to be added. In some of the receipts, the word "measure" of water will be found, which seems to be no definite quantity, as far as I can learn it means one seer. A measure on the coast is eight ollucks, and twenty ollucks are equal to an English gallon; but where the word is used in the Persian receipts, it can have no such meaning as to quantity. The various spices when to be added to the meat or gravy, are sometimes termed "musalah" which literally means the materials forming any mixture. A "boghar" is also constantly directed to be given to meat, gravy, &c., in all the receipts, whether for pullows, curries, or what not; the meaning is explained elsewhere. The term is derived, I suspect, from the word *Bogharar*, to fry. Some pullows are made without either fowl, meat, or fish, and are either plain or sweet. Amongst the selections taken from upwards of one hundred receipts, no doubt any artist of common ability will be enabled, by increasing or diminishing the materials, to produce as many varieties as pleases his fancy. Most excellent pullows may be made from all kinds of game; but then the spices must be frugally used, so as not to overpower the fumes of the game.

MOORGHABEE; OR, FOWL PULLOW.

Mutton, - -	1	Pound.
Fowl, - -	1	
Rice, - - -	8	Ounces.
Onions, - -	5	or 6
Eggs, - - -	3	or 4
Butter, - -	½	Pound.
Black pepper,	10	or 12 Corns.
Mace, - - -	4	Blades.
Cloves, - -	10	or 12
Cardamons, -	10	or 12
Green ginger,	1	Tolah.
Salt, - - -	1	Dessert spoonful.
Currypak leaves,	2	or 3.

Put the mutton, cut in slices, with four onions whole, into water six quarts; boil all this together until reduced to one-third; take it off the fire; mash the meat in the liquor and strain through a towel and set it aside. Take eight ounces of rice; wash it well and dry by squeezing it firmly in a towel; put half a pound of butter into a saucepan, and melt it; fry

in it a handful of onions sliced lengthways; when they have become a brown colour, then take them out and lay aside; in the butter that remains, fry slightly a fowl that has been previously boiled; then take out the fowl, and in the same butter add the dry rice and fry it a little; as the butter evaporates, add the above broth to it, and boil the rice in it; then put the cloves, cardamons, pepper-corns and mace (be cautious not to put too much of the latter); then add the currypak leaves and salt, with the green ginger cut into thin slices; when the rice is sufficiently boiled, remove all but a little fire from underneath, and place some on the pan cover; if the rice be at all hard, add a little water to it and put into it the fowl to imbibe a flavor; then cover it over with the rice, and serve up, garnished with hard boiled eggs cut either in halves or quarters.

KOOKRA PULLOW.

A Fine Fowl.		
Eggs, - - -	5	
Mutton, - - -	¾	Seer.
Rice, - - -	¾	,,
Ghee, - - -	¾	,,
Cinnamon, -	4	Mashas.
Cardamons, -	2	,,
Cloves, - -	2	,,
Black pepper,	8	,,
Coriander seeds,	2	Tolahs.
Saffron, - -	1	Masha.
Salt, - - - -	2	Tolahs.
Onions, - -	⅛	Seer.
Green ginger,	2	Tolahs.
Tyre, - - -	⅛	Seer.

Mince one-third of the meat very fine with some salt and coriander seeds fried in ghee, and set it on one side; take the remainder of the mutton and chop it up fine; add half a tolah of the green ginger with some of the spices and salt ground together, and the whites of the egg beaten up; put the whole into a mortar, and pound it to a paste; then form into small balls, and fry them in ghee; now beat up the yolks of the eggs with some onions sliced, ground green ginger, and some of the spices, adding a little ghee; heat a frying pan on the fire with some ghee, and put the mixture into it; dress it as you would an omelette; then sprinkle a little saffron over it, and set on one side; clean your fowl well, and rub it over with some salt and the juice of onions and green ginger, and stuff

the inside with the minced meat and tie it up close; then put it on the spit; have ready some saffron, cloves, and cardimons well ground, and mix with the tyre; rub some over the fowl, and continue basting it with the remainder till properly roasted; parboil the rice in water with some cinnamon, cloves, cardamons, and black pepper; then take another saucepan; put in the rice, balls, and fried eggs, with some gravy from the fowl and ghee; cover close the saucepan, and set it to simmer until the rice is cooked; when dish it, and place the roast fowl in the centre.

CHEWLAWOO PULLOW.

Mutton, - -	1	Seer.
Rice, - - - -	1	,,
Ghee, - - -	½	,,
Cinnamon, -	2	Mashas.
Cloves, - -	1	,,
Cardamons, -	1	,,
Saffron, - -	1	,,
Coriander seeds,	1	Tolah.
Black pepper,	4	Mashas.
Cummin seeds,	3	,,
Salt, - - -	3	Tolahs.
Onions, - - -	¼	Seer.

Mince or cut the meat into small pieces, and give it a boghar with some ghee and sliced onions; then add the green ginger and the rest of the onions sliced; pound the salt, saffron, and coriander seeds with a small quantity of water; mix the whole together and fry them; parboil the rice in water, and then take it out and put it to the meat with a little ghee and the rest of the spices and some of the rice water; then cover the saucepan, and gently boil till done. Serve the pullow with the meat over the rice.

UKRUDGE PULLOW.

Capons, - -	3	
Meat, - - -	1	Seer.
Tyre, - - -	¼	,,
Rice, - - - -	1	,,
Ghee, - - -	½	,,
Onions, - - -	¼	,,
Black pepper,	1	Masha.
Green ginger,	1	Tolah.
Saffron, - -	1	Masha.
Salt, - - - -	3	Tolahs.
Garlic, - -	1	,,
Chennah flour,	⅛	Seer.

Take the capons and clean them well; divide them down the middle of the back, and lay them flat; prick them over with a fork, and cover the whole with ground green ginger, garlic, onions, and salt mixed with the tyre; soak them in this for four hours; take the meat, cut it into slices, and

Cinnamon, -	2	Mashas.
Cloves, - - -	1	,,
Cardamons, -	1	,,
Coriander seeds,	1	Tolah.

put with it the capons and the chennah dhall with as much water as is necessary for dressing them, and to prepare the rice in after; when the capons are done, take them out and boil the meat, so as to make a good gravy: mash it up, and strain through a cloth into a saucepan, and give it a boghar with ghee and cloves, seven times; then put the rice to it, and boil till it is dressed; spread in a separate saucepan a little of the boiled rice with the spices, and place the capons on this, and pour over them a little ghee and some sliced onions; over this again, place half of the remaining rice with the saffron ground up, and more ghee; lastly, put the remainder of the rice, with a little ghee on the top; cover the saucepan well, surround it with charcoal, and place a little fire on the lid, and let it remain for one hour.

DUMNOWURDEE PULLOW.

Capon, - - -	1	
Meat, - - -	1	Seer.
Rice, - - -	1	,,
Ghee, - -	2/3	,,
Milk, - - -	1/2	,,
Tyre, - - -	1/4	,,
Onions, - -	1/2	,,
Salt, - - -	4	Tolahs.
Basun, - - -	1	,,
Anise, - -	1	,,
Cummin seeds,	1	,,
Green ginger,	1	,,
Garlic, - - -	1	,,
Figs, - - No.	2	
Almonds, - -	6	,,
Raisins, - -	4	,,
Pounded sugar,	4	,,
Cream, - -	2	,,
Juice of 2 limes.		
Coriander seeds,	12	Mashas.
Cardamons, -	1	,,
Cloves, - - -	1	,,
Cinnamon, -	1	,,

Clean and wash the capon or fowl nicely; then prick it with a fork, and rub the three following ingredients well over it, washing each off successively with water: first the basun, then the ground anise, and lastly the cummin seed; then take two figs and peel them, and pound them up with the ginger, garlic, and salt, of each one tolah weight, adding a little water; rub this over the fowl, and set it aside for about half an hour or so; then place a saucepan on the fire, with a little ghee; slice one-fourth seer of onions, and fry them in it to a nice brown; take them out and mix them up with four tolahs weight of chopped almonds (blanched), and the same of raisins and pounded sugar; stuff this into

the fowl; sew it up and put it on the spit; whilst roasting, baste it with the following sauce: two tolahs weight of blanched almonds ground into a past, with a little water, a table-spoonful of cream, one-fourth of a seer of coarse tyre, one-eighth seer of milk, and the juice of two limes, pounded cardamons, cloves, and cinnamon, about one masha, and a little ghee; mix the whole well together; cut the meat into thin slices and put it into a saucepan, with a sufficient quantity of water to boil it well; add your ginger, garlic, coriander seeds, onions, and salt, all ground, about one tolah weight of each, and put it with the meat; when it is thoroughly done, strain off the gravy through a coarse cloth and press it well; then return it into the saucepan, and boghar it with a little ghee and cloves twice; boil the milk, and mix it well with the gravy; parboil the rice in plain water; then put it with the milk and gravy and boil till it is done; when it is quite dressed, take another saucepan, and put in the roasted capon; sprinkle it with some sliced fried onions, a few cloves, cardamons, and cinnamon; take about one-fourth of the boiled rice and colour it with saffron and put it with the fowl and place the remaining rice over it; warm the rest of the ghee, and pour it over the whole; close the saucepan; warm the pullow thoroughly and serve it up. A thin cake made of flour, is sometimes put in the centre of the rice, and when it is sufficiently done the pullow is served.

UKHNEE, OR KID PULLOW.

Kid, - - - -	1	
Beef, - - -	4	Seers.
Rice, - - - -	1	,,
Ghee, - - -	1	,,
Almonds peeled and pounded,	½	,,
Milk, - - -	½	,,
Cream, Butter milk, Lime juice,	ea. 4	Chittacks.

Wash the rice well and keep it soaked in water; slaughter the kid and divide it into pieces of a quarter of a seer each;—the beef likewise to be cut into small pieces; wash them together several times, and put both on the fire with six seers of water,

Garlic, - - -	4	Mashas.
Cinnamon, -	6	,,
Salt, - . -	2	Chittacks.

clearing it at intervals of the scum; when the meat becomes tender, heat another vessel on the fire, and put in it four mashas of ghee; when it is quite hot, add the whole of the garlic and a part of the cardamons and mix it with the contents of the first vessel (*e. i.* the meat and the gravy,) and allow the whole to be well cooked, until the gravy is reduced to one-half the quantity; then heat in another vessel some ghee and a few cardamons, and strain the gravy in it through a towel and keep it for a short time on the fire; select the pieces of the kid and wash them in some water with the butter-milk and one-third of the salt; take then the whole of the ghee, and heat it, and put in it the remaining cardamons and cloves —also half of the gravy and the pieces of the kid, and let it boil up two or three times; put in half the remaining salt and the lime-juice and continue it on the fire until the gravy is properly mixed with the ghee; then remove it; mix the bruised almonds with the cream and milk, and put the whole with the meat of the kid and let it stand by the side of the fire. Now take the remaining half of the gravy and boil the rice in it, adding to it the rest of the salt; after it is half cooked, strain off the gravy, and put the rice into the vessel containing the meat and place it on a charcoal fire, taking care to close the mouth of the vessel with some dough, and in about twenty-five minutes it will be ready.

PLAIN KID PULLOW.

Rice, - - -	1	Seer.
Ghee, - - -	1	,,
Kid, - - No.	1	
Cream, - - -	4	Chittacks.
Milk, - - -	4	,,
Onions, - - -	4	,,
Green ginger,	1	,,
Cloves, - - -	4	Mashas.
Cardamons, -	4	,,
Zeerah, - - -	6	,,

Divide the kid into pieces of a quarter of a seer each, and wash them several times; wash also the rice well, and let it soak in water; bruise the garlic and ginger with a part of the salt in some butter-milk, and lay it over the meat; heat the ghee in a

Garlic, - - -	4	Mashas.
Butter-milk, -	½	Seer.
Salt, - - -	2	Chittacks.

stewpan, and put in the onions sliced; when they are brown, add the meat and fry it well; then add the cream and milk; after which, the rice, salt, cloves, cardamons, and zeerah ground, with as much water as will dress the rice; when the rice is nearly done, remove the pan from the fire, and set it by the side, only for about twenty or thirty minutes.

KITCHERIE PULLOW.

Meat, - - -	1	Seer.
Moong ka dhall,	¼	,,
Rice, - - -	½	,,
Ghee, - - -	½	,,
Salt, - - -	3	Tolahs.
Green ginger,	1	,,
Coriander seeds,	1	,,
Cinnamon, -	2	Mashas.
Cloves, - - -	1	,,
Cardamons, -	1	,,
Cummin seeds,	2	,,
Black pepper,	4	,,
Onions, - -	¼	,,

Cut the meat in large slices, and give a boghar in ghee, with some sliced onions, and add to it some pounded green ginger, onions, salt, and coriander seeds; mix these together, and boil in water till the meat is tender; then strain the gravy, and give a boghar to the meat and gravy with cloves in ghee; put the meat into another saucepan with some cummin seeds and spices; soak the moong ka dhall and rice in water for an hour and wash it well; give a boghar to it in ghee with some sliced onions; then fry it for a few minutes and put it with the gravy and boil till the rice and dhall is dressed; when done, put it over the meat with the rest of the spices, and then pour over it some ghee; cover close the saucepan, and boil them together till the whole is ready, which will be in a few minutes.

KUDDOO PULLOW.

Meat, - - -	1¼	Seer.
Rice, - . -	1	,,
Ghee, - - -	½	,,
Kuddoo weighing about, -	1	,,
Onions, - - -	¼	,,
Turmeric, -	1	Masha.

Take three-fourths seer of the meat and cut it into slices, and put it into a saucepan with water, some sliced onions, and green ginger; pound some salt and coriander seeds, with a little

Black pepper,	1	Masha.
Cinnamon, -	3	,,
Cloves, - - -	1½	,,
Cardamons, -	1½	,,
Black Cummin seeds, - -	2	,,
Green ginger,	1	Tolah.
Salt, - - - -	4	,,
Lime, -	No. 1	

ghee; mix these together, and boil till the meat is tender; then strain the gravy into another vessel, and give a boghar to the meat and gravy in ghee, with some cloves; separate the meat from the gravy, and put it into another saucepan with some cummin seeds and spices; parboil the rice in plain water; then mix it with the gravy, and boil till done; when done, put it over the meat with a little ghee, and simmer it for a few minutes; cover the saucepan close and set it near the fire; mince the remaining meat, give a boghar to it in ghee with some fried onions and salt, ground coriander seeds, and a little water, and boil it till the gravy and ghee are well mixed; peel and clean the kuddoo; take out the inside, prick it with a fork, and rub it over with a mixture of salt and saffron; add the juice of a lime with the rest of the spices and the minced meat and stuff; then fry it in ghee till it is of a bright brown colour. When you serve the pullow, put the kuddoo over it, and the gravy round it.

A large cucumber may be substituted for the pumkin.

MYHE PULLOW LOWABDAR.

Rooe or other Fish, - -	2	Seers.
Meat, - - -	1½	,,
Rice, - - -	1	,,
Ghee, - - -	¾	,,
Onions, - - -	½	,,
Green ginger, -	⅛	,,
Coriander seeds,	4	Tolahs.
Blanched almonds,	4	Ounces
Cinnamon, -	6	Mashas.
Cardamons, -	3	,,
Cloves, - - -	3	,,
Black pepper,	3	,,
Basun, - - -	6	Tolahs.
Gingly oil, -	8	,,
Salt, - - - -	4	,,
Garlic, - - -	1	,,

Clean the fish well, and cut it into thick slices and dip it into the gingly oil (or sweet oil), and let it remain for half an hour; then wash it off and rub it over with the ground basun flour, and wash it again in water; after which prick the fish with a fork; bruise some onions, green ginger, salt, and spices, with a little tyre, and cover the fish with it; then fry it in ghee of a nice brown colour; after which, give it a boghar with ghee and sliced onions; then fry some sliced onions separately with a few cloves

and a little garlic, which put with the fish;—also the almonds and coriander seeds ground, with a little rice water, and simmer till it forms a sauce; then remove it from the fire; cut the meat into slices; wash it well, and put it into a saucepan with the usual quantity of water, some sliced onions, green ginger, pounded salt, and coriander seeds, and boil till thoroughly done; put the meat with the gravy into a coarse cloth; press and strain the gravy into a basin and give a boghar to it in ghee with cloves; parboil the rice as usual; then mix it with the gravy, and boil till the rice is dressed; put the rice into another saucepan, and add to it the spices; cover the saucepan close, and let it stand on the fire for a few minutes, when it will be fit for use. When you serve the pullow put the fish over it with the gravy. A chasneedar may be made in the usual manner by dressing the fish and rice separately with lime syrup.

MULGOBAH PULLOW.

Mutton, - -	1	Seer.
Tyre, - - -	2	,,
Onions, - -	¼	,,
Rice, - - -	1	,,
Green ginger,	1	Tolah.
Salt, - - -	3	,,
Almonds, - -	5	,,
Cinnamon, -	2	Mashas.
Cloves, - - -	1	,,
Cardamons, -	1	,,
Black pepper,	1	,,
do. Cummin seeds, - -	1	,,
Ghee, - - -	¼	Seer.

Cut the meat in large slices, and put it into a saucepan with some onions and green ginger sliced; pound some salt and coriander seeds with a little ghee; add a sufficient quantity of water and boil the whole till the meat is tender; separate the gravy from the meat, and mix in it the tyre; stir it well, and strain it into another vessel; take three tolahs' weight of almonds, and grind them with a little rice-water and add them to the gravy; give a boghar to the meat and gravy with some ghee and cloves; let it boil up once; remove the meat from the saucepan and put it into another vessel, with the ground cummin seeds and spices; fry the rest of the almonds in ghee; grind and put them to the meat; mix all together and fry for a few minutes; parboil the rice

in plain water; then put it to the meat and the gravy, with a little ghee; cover the pan close, and simmer it gently until it is done.

SHERAZEE PULLOW.

Meat, - - -	1	Seer.
Eggs, -	No. 5	
Ghee, - - -	$\frac{1}{3}$	,,
Onions, - -	$\frac{1}{4}$	,,
Green ginger,	1	Tolah.
Apricots dried,	2	,,
Pistachio, - -	2	,,
Almonds, - -	2	,,
Raisins, - - -	2	,,
Cinnamon, -	2	Mashas.
Cloves, - - -	1	,,
Cardamons, -	1	,,
Black pepper,	1	,,
Cummin seeds,	1	,,
Rice, - - -	1	Seer.

Take three-fourth seer of the meat and cut it into large slices; put it into a saucepan with a proper quantity of water with the onions and ginger sliced, also some salt and coriander seeds, ground in a little ghee; boil till the meat is tender; then strain off the gravy into another saucepan, and give a boghar to the meat with the cloves in ghee; pound the cummin seeds and a part of the spices, and put it with the meat into another saucepan; parboil the rice in plain water; remove it and put it with the gravy, and boil till the rice is done; then place it over the meat with some ghee; cover the saucepan close, and let it simmer gently for an hour; mince the remainder of the meat and give a boghar to it in ghee; add some pounded salt and coriander seeds with a little water, and boil it gently; when done and the ghee and gravy well mixed, put in the raisins, pistachio, apricot, blanched almonds, and spices, with the white of the eggs beaten up, and let it stand on the side of the fire till cooked; then fry the yolks of the eggs in a little ghee, and all is ready. When you serve the pullow, spread the minced meat, &c. over it, and fried eggs on the top of that.

To make a chasneedar of it, prepare a syrup as before directed; mix two-thirds of it with the rice while it is boiling with the meat, and the other one-third to be added with the minced meat previous to dressing.

LOOKMAH PULLOW.

Meat, - -	2	Seers.
Eggs, - - No.	2	
Almonds, - -	$\frac{1}{4}$	Seer.
Raisins, - -	$\frac{1}{4}$	,,
Onions, - - -	$\frac{1}{4}$	,,
Pistachio, - -	$\frac{1}{4}$	,,
Green ginger,	$\frac{1}{8}$	,,
Rice, - - - -	1	,,
Coriander seeds,	2	Tolahs.
Roasted Chenna, Dhall, - -	$\frac{1}{2}$	,,
Mytha flour, -	6	,,
Ghee, - - -	1	Seer.
Cinnamon, - -	4	Mashas.
Black pepper,	1	,,
Cloves, - -	2	,,
Cardamons, -	2	,,
Black cummin seeds, - -	2	,,
Salt, - - - -	3	Tolahs.

Cut half the meat in large pieces, and put it into a saucepan with a proper quantity of water, a portion of sliced onions, green ginger, salt, and pounded coriander seeds; mix these together, and boil till the meat is tender; strain the gravy into another saucepan, and give a boghar to the meat in ghee with some cloves, pounded cummin seeds, and spices; parboil the rice in plain water; then put it with the gravy and let it be thoroughly cooked; when done, put it over the meat with some ghee; cover close the saucepan and boil it till the whole is dressed on a gentle fire. Mince the other seer of meet, place it in a saucepan on the fire, with about five tolahs weight of ghee, some sliced onions, and fry them; when the onions are sufficiently brown, give a boghar to the meat with ghee; then add to it a little salt, pounded coriander seeds and water, and boil till the meat is nearly done; take it out and put with it some bruised green ginger, raisins, almonds, and the chenna dhall roasted; mix these together in a mortar, and make it into a paste with the white of the eggs and mytha; cut the almonds and pistachio nuts into pieces, and fry them in ghee. Take as much of the pounded meat as will form a ball the size of a small lime, and put into it some of the almonds and pistachio nuts; continue this till the whole is finished; then cover each with the yolk of the eggs, and fry them in ghee of a nice brown colour; take a little gravy with the remaining ground spices, and give a boghar to it in ghee, and put this with the balls and simmer till the gravy is nearly reduced. When you serve the pullow, place the balls on the top and the gravy round it.

KOONDUN PULLOW.

Meat, - - -	1	Seer.
Eggs, - - - -	5	
Rice, - - -	1	,,
Salt, - - - -	3	Tolahs.
Black pepper,	1	Masha.
Onions, - - -	¼	Seer.
Green ginger,	1	Tolah.
Cinnamon, -	2	Mashas.
Cloves, - - -	1	,,
Cardamons, -	1	,,
Coriander, - -	1	Tolah,
Cummin seeds,	1	Masha.
Suet, - - -	½	Tolah.

Cut the meat into slices; put it into a saucepan with water, some onions, and green ginger sliced; pound some salt and coriander seeds; add these to the meat and boil till done; then strain the gravy into another saucepan; give a boghar to the meat with some ghee and cloves; mince half the meat, and mix with it some of the spices, salt, and suet, and pound these together in a mortar to a paste; boil the five eggs hard, take off the shells, and cover them with the pounded meat; baste, fry them to a nice brown in ghee, and keep them on one side; put the rest of the meat into another saucepan with the cummin seeds and spices, and warm it; then parboil the rice in plain water; take it out and add to it the gravy, boiling it till the rice is dressed; when done, put it over the meat and let it boil for one quarter of an hour; then put in the fried eggs, and pour over it a little ghee; cover close the saucepan, and let it simmer gently for a few minutes, when it will be ready to serve.

If you wish to make a chasneedar, take sugar, lime-juice, and water as before directed, and make a syrup; take half of the syrup and put it with the meat and the fried eggs over it, and boil for a few minutes; mix the remaining syrup with the gravy and boil the rice in it and put over the meat; then cover close the saucepan and boil till done; otherwise, put the fried eggs into the syrup, and let them remain in it for about twenty minutes; then take them out; mix the syrup with the gravy, and boil the rice in it. When you serve the pullow, place the eggs over the rice.

GHEELANEE PULLOW.

Meat,	1	Seer.
Milk,	½	,,
Tyre,	1	,,
Rice,	1	,,
Ghee,	⅓	,,
Cinnamon,	2	Mashas.
Cloves,	2	,,
Cardamons,	1	,,
Coriander,	2	Tolahs.
Cummin seeds,	1	Masha.
Almonds,	⅛	Seer.
Salt,	3	Tolahs.
Black pepper,	4	Mashas.
Onions,	¼	Seer.
Green ginger,	1	Tolah.

Cut the meat as usual, and put it into a saucepan with a sufficient quantity of water; add the onions and green ginger sliced, with some salt and coriander seeds pounded, and a little ghee; boil these together till the meat is tender; then separate the gravy from the meat and take half of it and mix with it the tyre and a quarter seer of milk; strain this into a basin, then add a little ground rice with water and mix in it; give a boghar to the same with cloves and ghee; then put in the meat with half of the spices; grind the almonds and put them also with the meat; boil it till the gravy is nearly reduced; then take it from the fire. Parboil the rice in plain water; take it out and put to it the other remaining gravy with the cummin seeds and curry stuff pounded, and boil till the rice is cooked; then pour over it the other quarter seer of milk; cover the saucepan, and let it stand on the fire for a few minutes. When you serve the pullow, put the meat and gravy over it.

If you wish to make a thydar when dressing the meat with the tyre and milk, put the rice in it (after it has been well boiled in the gravy,) with a little ghee and milk; cover the saucepan and gently simmer for an hour, then serve it up.

HUR HUR PULLOW.

Rice,	1	Seer.
Dhall,	½	,,
Ghee,	½	,,
Onions,	⅛	,,
Cinnamon,	2	Mashas.
Cloves,	1	,,
Cardamons,	1	,,
Salt,	2	Tolahs.

Wash the dhall well and put it into a saucepan of water, and boil it till it is thoroughly done; take another saucepan and put into it half of the ghee, some sliced onions, and fry them well; when the onions are per-

fectly brown, put in the spices and dhall and fry them together; soak the rice in water for an hour and wash it well; then put it over the dhall with a sufficient quantity of warm water, and boil them together; when done, pour in a little ghee, and let it simmer on a slow fire for a few minutes.

The chennah and moong ka dhall pullows are made in the same way, and are eaten with Quoormah, which is prepared as follows:—

Take one seer of meat, one-fourth seer of ghee, one-fourth seer of tyre, two mashas of cinnamon, one masha of cloves, one masha of cardamons, one-eighth seer of onions, one and a half tolahs of green ginger, one and a half tolahs of garlic, and four limes. Cut the meat in slices and rub it over with the sliced green ginger, garlic, tyre, and salt ground together, and let it remain for two hours; set a saucepan on the fire, and put in the whole quantity of ghee with some sliced onions, and fry them; when the onions are brown, add the spices and the meat with a little water and lime-juice; mix these together, and dress till the meat is tender and the gravy dried up.

KOOLAH SANTHOON NEGAMUTH PULLOW.

Rice,	1	Seer.
Mangoe pulp, sweet,	1	,,
Cream,	$\frac{1}{4}$	,,
Milk,	$\frac{1}{2}$	,,
Sugar candy pounded,	$\frac{1}{8}$	,,
Saffron,	1	Masha.
Musk,	$\frac{1}{4}$	,,

Boil the milk till it is reduced to one half; strain the mangoe pulp into a basin and add the milk and cream; stirring it well together; sift the sugar-candy; grind the musk and saffron in a little rose water and mix the whole together; soak the rice in water, wash it well, and boil it properly; when done, place a layer in a deep dish, pour some of the mangoe custard over it, then more rice and mangoe, and so continue till the whole is finished.

The receipt says a little ghee is to be poured over the custard, but I hardly think such would be relished by any but natives; even the musk might be omitted.

UNUNASS PULLOW.

Meat, - - -	1	Seer.
Rice, - - - -	1	,,
Onions, - -	¼	,,
Ghee, - - -	⅓	,,
Sugar, - -	¾	,,
Salt, - - - -	1	Tolah.
Green ginger,	1	,,
Cinnamon, -	2	Mashas.
Cloves, - -	1	,,
Cardamons, -	1	,,
Coriander seeds,	1	Tolah.
Black cummin seeds, - -	3	Mashas.
Limes, - - -	¼	Seer.
Pine-apple, -	1½	,,

Pare off the rind of the pine-apple and cut into slices; put one-half in water and boil the other half until soft; make a syrup with the limes, sugar, and a sufficiency of water, and put the pine-apple slices into it, and boil them for a quarter of an hour; then remove the fruit with a little of the syrup and set on one side. Cut the meat into slices and put it into a saucepan with a proper quantity of water, some sliced onions, green ginger, pounded salt, and coriander seeds, with a little ghee; boil them well together and strain off the gravy; boghar the meat in ghee with cloves; take the other half of the pine-apple with the cummin seeds and the ground spices and the syrup; boil the whole until the syrup is dried up; boil the rice as usual with the gravy from the meat; then put it over the meat in another saucepan, and let it stand near the fire for a short time, when pour over some ghee, and cover it close. When you serve the pullow, dress it with the pine-apples on the top and around the dish.

KALA PULLOW.

Meat, - - -	1½	Seer.
Rice, - - - -	1	,,
Ghee, - - -	½	,,
Plantains, -	10	
Onions, - -	¼	,,
Limes, - - -	¼	,,
Sugar, - - -	¾	,,
Salt, - - - -	1	Tolah.
Cinnamon, -	2	Mashas.
Cloves, - -	1	,,
Cardamons, -	1	,,

Cut the meat as usual and put it into a saucepan with a proper quantity of water and some sliced onions and green ginger pounded, some salt and coriander seeds with a little ghee; boil this together till the meat is done; then strain the gravy into

Green ginger,	2	Tolahs.
Coriander seeds, - - -	2	,,
Cummin seeds,	1	Masha.

a separate saucepan, and give a boghar to the meat with cloves in ghee; take half a seer of sugar with a small quantity of water and the juice of two limes, which make into a clear syrup; mix this also to the gravy; put the meat into another saucepan with some cummin seeds, spices, and a little gravy; mix these together and boil it till the gravy is reduced; parboil the rice in plain water and mix it into the gravy, and boil it till it is done, and put it over the meat and boil them together for a quarter of an hour; then pour over it some ghee; cover close the saucepan and boil it on a gentle fire; take the remaining one-fourth seer of sugar with a small quantity of water and the juice of a lime and make it into a clear syrup; cut each plantain lengthways in four pieces and put them in the syrup, and boil till done. When you serve the pullow, put the plantains and the gravy over it.

SHOLAH PULLOW.

Kid or mutton,	1	Seer.
Rice, - - -	1	,,
Ghee, - - -	2/3	,,
Onions, - -	1/4	,,
Turnips, - -	1/3	,,
Beet-root, -	1/3	,,
Palluk greens,	1/4	,,
Moong ka dhall, Masoor ka dhall, Chennah ka dhall,	ca. 1/8	,,
Cinnamon, -	4	Mashas.
Cloves, Cardamons,	ca. 2	,,
Black pepper,	1	,,
Coriander seeds,	1	Tolah.
Green ginger,	2	,,
Cummin seeds,	4	Mashas.
Salt, - - -	3	Tolahs.
Garlic, - -	1	,,

Divide the meat into equal slices; place a saucepan on the fire, with a little ghee, some sliced onions, and fry them brown; put in the meat and fry it till the gravy is well mixed with the ghee, then put with it the three sorts of dhall and coriander seeds; cut the turnips and beet-root into slices; shred fine the palluk greens, and put the whole with the meat and a sufficient quantity of water, and boil it gently until the meat is done; then take it out and strain the gravy into another saucepan; boghar the meat in ghee with cloves, and add to it the cummin seeds and spices; dress the rice as usual with the gravy and cinnamon; then place it over the meat; and the

vegetables on the top; pour a little ghee over the whole; cover close the saucepan, and simmer it gently for a short time.

KHAISHGHEE PULLOW.

Rice,	1	Seer,
Ghee,	¼	,,
Sugar candy,	1	,,
Rose water,	⅓	,,
Cinnamon,	2	Mashas.
Cloves, Cardamons,	ea. 1	,,
Blanched almonds, Pistachio nuts, Raisins, stoned,	ca. 1	Chittack.
Musk,	¼	Masha.
Saffron,	1	,,

Pound the sugar-candy and make it into a clear syrup; soak the rice in water for an hour and clean it well; then put it into a saucepan with the spices and ghee, and fry it a little; grind the musk with the rose water, and pour it with the syrup on the rice and boil it till the rice is done; colour the almonds and pistachio nuts with saffron, and fry them with the raisins in ghee; when you serve the pullow, put them over it.

SAUR PULLOW.

Kid,	1	
Meat,	1	Seer.
Rice,	2	,,
Ghee,	1	,,
Tyre,	½	,,
Onions,	½	,,
Green ginger,	4	Tolahs.
Garlic,	3	,,
Coriander seeds,	2	,,
Salt,	4	,,
Cinnamon, Cloves, Cardamons,	ca. 4	Mashas.

Slaughter and skin the kid; take out the inside and cut off the head and feet; wash the carcass clean, and divide it into joints; bruise some of the green ginger, onions, and garlic; squeeze the juice into a basin, and add a little salt with some tyre; mix all together and rub over the meat and let it remain for an hour; then give a boghar to the meat in ghee with some thin sliced onions; add a portion of the spices to it and a sufficient quantity of water, and boil the meat till done; keep it warm; clean and divide the head and legs of the kid; cut the meat in slices; put both together into a saucepan with a proper quantity of water, about six quarts, the sliced onions and spices, and boil gently till the meat separates from

the bone, removing the scum from time to time; strain off the gravy; wash the rice well, and parboil it in water; then place it in another saucepan with the gravy and boil till the rice is properly cooked; then put it over the meat of the kid; cover close the saucepan, and boil the whole gently for a short time, and serve.

BARBAWN PULLOW.

Meat, - - - -	1	Seer.
Wheat, - - -	1	,,
Ghee, - - -	½	,,
Onions, - - -	¼	,,
Cinnamon, -	2	Mashas
Cloves, - - -	1	,,
Cardamons, -	1	,,
Black pepper,	4	,,
Green ginger,	2	Tolahs.
Coriander seeds,	1	,,
Cummin seeds,	1	,,
Salt, - - -	2	,,

Boil or soak the wheat in water until quite tender; then dry it in the sun; after which coarsely grind it to remove the husk. Slice the meat; put it in a saucepan with a sufficient quantity of water, some sliced onions, green ginger, pounded salt, and coriander seeds; boil the whole well together; strain the gravy into another vessel, and boghar the meat with cloves; put the wheat with some ghee into a pan and fry it; then add the gravy with a little ghee, and boil till done. Have ready the meat with the spices in another saucepan; put over it the wheat with a little more ghee; cover the pan close, and set it near the fire for twenty minutes.

IMLEE PULLOW.

Meat, - - -	1	Seer.
Rice, - - -	1	,,
Tamarind, -	¼	,,
Ghee, - - -	⅛	,,
Sugar, - - -	½	,,
Cinnamon, - -	1	Masha.
Cloves, - -	1	,,
Cardamons, -	1	,,
Black pepper,	1	,,
Coriander seeds,	1	Tolah.
Salt, - - - -	2	,,
Onions, - - -	¼	Seer.
Green ginger,	1	Tolah.
Raisins, - -	⅛	Seer.

Cut the meat into slices; put it into a saucepan with the usual quantity of water, sliced onions, green ginger, salt, and coriander seeds with some ghee; boil the whole well together; strain the gravy into another saucepan and give a boghar to it, with the meat also, in ghee and cloves; separate the meat from the gravy, and mix with the latter the sugar and tamarinds; give it a boil and strain the gravy. Put the meat into a pan on the fire, with the cummin

seeds and spices and a little gravy, and boil the whole until the gravy is dried up; boil the rice in the gravy as usual; when done, put it over the meat with a little ghee; cover the saucepan close, and let it stand near the fire a short time. When you serve the pullow, put the raisins fried over it.

NUCKODEE KOOFTHA PULLOW.

Mutton, - -	1¼	Seer.
Rice, - - - -	1	,,
Suet, - - -	3	Tolahs.
Eggs, - - -	2	
Flour, - - -	2	Tolahs.
Soyah greens,	⅛	Seer.
Onions, - -	½	,,
Green ginger,	2	Tolahs.
Almonds, - ,	⅛	Seer.
Salt, - - - -	4	Tolahs.
Saffron, - -	1	Masha.
Cinnamon, - -	4	,,
Cloves, - -	2	,,
Cardamons, -	2	,,
Cummin seeds,	6	,,
Black pepper,	8	,,
Coriander, -	2	Tolahs.

Slice the meat and put it into a saucepan with a sufficient quantity of water, some sliced onions, green ginger, pounded salt, and coriander seeds, with ghee and the soyah greens nicely washed and picked; boil all together until the meat is done; then strain the gravy into a basin; take out the meat and give it a boghar in ghee with half the cloves; after which, add the cummin seeds and part of the spices. Parboil the rice in plain water; after which, dress it in the gravy with the cinnamon, take the saffron, grind it with a little water, and colour a part of the rice, which place over the meat, or on one side of the saucepan, and the plain rice on the other; pour some ghee over the whole and cover the saucepan close, and set it near the fire. Mince very fine the other half seer of meat and give it a boghar in ghee with some sliced onions, green ginger, salt, and coriander seeds; add a little water, and boil gently till the meat is done; then put the meat into a mortar with the suet, some chopped onions, pepper, salt, and the white of the eggs; put the whole together into a paste, form it into small balls, roll them in the flour, and then give a boghar to them in ghee with cloves; pound the almonds with a little water and the rest of the spices, and put it with the balls, which are now to be fried until properly done, and when ready, placed over the pullow and served.

NATIVE CAKES FOR EATING WITH CURRY, &c.

NUAN A BAH KUMMACH.

Take one seer of sojee, one-fourth of a seer of ghee, half a seer of milk, four tolahs' weight of yeast, and one tolah of salt; mix the milk with the soojee; then add the ghee, yeast, and salt; work it well, and set it aside to rise for a couple of hours; then form it into two cakes; sprinkle them over with khushkhush and aniseed, and bake them.

KUMMACH A KASSAH.

First prepare the fermenting liquid with aniseed, one tolah; boil it in a pint of water till reduced to one-half; then strain it into a basin, and when cooled a little, add half a pound of peeled chennah (gram), and let it remain in a warm place for nine or ten hours, to ferment. Should fermentation not take place, the liquid must be boiled again; when ready knead it with eight ounces of wheat flour, and allow it to remain a couple of hours to rise. Now take three pints of cow's milk and boil it down to one-half, or rather more; then mix it with one pound of sojee and the same of wheat flour, and work it well; then add to it the dough that has risen, and knead it well a second time with the salt; keep it covered in a warm place for an hour; then divide it into cakes; smear the pan with ghee and bake them.

NAUNA SHEER MHAL.

Mydah, - -	1	Seer.
Milk, - - -	$\frac{3}{4}$	,,
Ghee, - - -	15	Tolahs.
Salt, - - - -	1	,,
Kummier, -	3	,,

Mix the mydah well with the milk and salt, and knead it for some time; after which, mix in the ghee, and lastly the kummier; work it well again, and set it in a warm

place, covered over with a cloth, to rise. This will take from two to three hours. Form it into a flat cake, and sprinkle a little milk with a brush or feather over it before being baked.

Leaven. Take four pice weight of dhall gram, soak it in water, and pound it with one pice weight of aniseed, add this to a quarter of a seer of Duhee (curdled milk whey) with half a seer of wheat flour; work it well together; wrap it in a warm cloth, and set it aside to rise for three or four hours.

Obs.—Four pice weight with two of salt is sufficient to mix in the usual manner with one seer of flour, after being made into dough.

SHEER MHALL. (Another.)

Flour, -	½	Seer.
Soojee, -	¼	,,
Milk, -	1	,,
Ghee, -	12	pice weight.
Salt, -	2	pice weight.
Leaven, -	4	,,

Mix the flour and soojee with the milk; work it well with the leaven and salt, and keep it to rise in a warm place for three or four hours; form the bread, and rub a little honey over it, and sprinkle with khushkhush or sliced almonds, and bake it.

KUMMIER.

This is a sort of leaven used by Mussulmans for raising their bread or cakes. Take aniseed three mashas, dhye, a sufficient quantity to make fifteen tolahs' weight of mydah into a soft dough; soak the aniseed in the dhye for ten or twelve hours and strain it; then mix it with the flour and set it aside to rise for a couple of hours more, when it is fit for use.

BAKA KHANA.

Mydah, - -	1	Seer.
Milk, - - -	¾	,,
Ghee, - -	15	Tolahs.
Salt, - - - -	5	Mashas.

Mix the flour with two-thirds of the milk well together; blanch and pound to a paste in a mortar twelve

Kummier,	3	Tolahs.
Egg,	1	
Almonds,	15	,,

tolahs' weight of the almonds with a little milk to keep them from oiling; then by degrees add the remainder of the milk and strain it into the dough; take the yolk of the egg and ghee, and mix all well together; lastly, add the kummier and set it aside in a warm place to rise for a couple of hours; then form it into a flat cake, the shape of a horse-shoe; brush it over with milk, and sprinkle the remaining almonds, chopped fine, over it, or some khushkhush seed; place the cake on a tin and bake it.

BAKA KHANA. (Another.)

Soojee,	½	Seer.
Cream,	10	piece weight.
Ghee,	¼	Seer.
Salt,	2	piece weight.
Leaven,	4	,,

Mix the soojee, cream, and leaven well together; add the salt and ghee, work well the whole into a mass for some time, set it aside to rise. When the leaven has taken its proper effect, make it into a flat cake; rub some honey or duhee over it, and sprinkle with sliced almonds.

PAUPUDS.

Take a seer of the flour of moong ka dhall or oodug and sift it well, and add to it the following ingredients:—

Salt,	8	Tolahs.
Paupud khaur,	3	,,
Black pepper,	2	,,
Assafœtida,	6	Mashas.

These are to be pounded fine and mixed in the flour with water, and well kneaded into dough; set it aside for six hours and knead it again; afterwards beat it with a round stone or in a mortar until it becomes of a proper consistency to be malleable and made into very thin cakes; then take a small ball of it and slightly smear it over with ghee; spread it with a roller upon a smooth board, the thinner the better.

These cakes, if kept in a dry place, will be good for a long time, and when to be used, should only be grilled or

toasted without ghee or butter, and served quite warm and crisp.

MADRAS HOPPERS, OR OPAS.

Wash and clean a seer of rice very nicely and lay it upon a cloth in the sun; when perfectly dry, pound it in a mortar to a fine flour; then put it into a pan and mix it up with sweet toddy into a paste, and let it remain for at least twelve hours, or all the night. Next day take two cocoanuts and scrape the inside and squeeze the juice into the rice paste, mixing both together; then place an iron or earthen pan on a rather slow fire; rub the inside of the pan with ghee, and put as much as you please of the cake in it; cover it over with a similar pan and place some embers on the top; in a short time it will be baked, which can only be known by lifting the top; if not done enough, let it remain a little longer, but do not turn it.

The yolk of eggs with a little sugar is sometimes added to the rice, with the toddy well beaten together. This makes the cakes yellow and sweet, whereas the others are quite white and plain inside, and the under part only browned.

CHUPATEES

Are made by mixing flour and water together, with a little salt, into a paste or dough, kneading it well; sometimes ghee is added. They may also be made with milk instead of water. They are flattened into thin cakes with the hand, smeared with a small quantity of ghee, and baked on an iron pan over the fire.

CHAPTER XXIX.

WEIGHTS AND MEASURES.

The following table shews the Weights and Measures referred to in this work:—

19	Grains equal to		1 Masha.
5	Mashas	,,	1 Drachm.
12	Mashas	,,	1 Tolah.
3	Tolahs	,,	1 Pollam.
1½	Pollam or 5 Tolahs	,,	1 Chittack.
8	Drachms	,,	1 Ounce.
2	Ounces	,,	1 Chittack.
16	do.	,,	1 Pound,
2	Pounds	,,	1 Seer.

5 Seers	equal to	1 Pussaree.
8 Pussarees	,,	1 Maund.
1 Maund	,,	40 Seers.
4 Soup ladles is	,,	1 Pint.
8 Table-spoonsful	,,	1 Ladle.
A Table-spoonful	,,	½ an Ounce.
A Dessert do.	,,	¼ ,, ,,
A Tea do.	,,	⅛ ,, ,,

A Table-spoonful of flour is, as near as possible, half an ounce.

Obs.—The variations in the weights at different places are so great that the above are given as a standard, which will be found sufficiently correct to agree with the quantities laid down in the receipts.

BOMBAY PRICE CURRENT.

AVERAGE OF PRICES FOR THREE MONTHS OF THE YEAR 1848.

ARTICLES.		Jan. R.	Jan. A.	Jan. P.	May. R.	May. A.	May. P.	Nov. R.	Nov. A.	Nov. P.
Prime pieces	1st sort 10 lbs.	1	0	0	1	0	0	1	0	0
do.	2nd do. 12 do.	1	0	0	1	0	0	1	0	0
do.	3rd do. 14 do.	1	0	0	1	0	0	1	0	0
Brisket and round	1st do. 12 do.	1	0	0	1	0	0	1	0	0
do.	2nd do. 14 do.	1	0	0	1	0	0	1	0	0
do.	3rd do. 16 do.	1	0	0	1	0	0	1	0	0
Meat for Soup	16 do.	1	0	0	1	0	0	1	0	0

ARTICLES.		PRICES.								
		Jan.			May.			Nov.		
		R.	A.	P.	R.	A.	P.	R.	A.	P.
Shin..................	1st sort each.	0	3	6	0	3	6	0	3	6
do....................	2nd do... do.	0	3	0	0	3	0	0	3	0
Ox Tails	.... do.	0	0	4	0	0	4	0	0	4
Tongue..................	large....... do.	0	3	6	0	3	6	0	3	6
do....................	small ...... do.	0	2	6	0	2	6	0	2	6
Heart...	large....... do.	0	3	0	0	3	0	0	3	0
do..........	small ...... do.	0	2	0	0	2	0	0	2	0
Marrow-Bone.........	.... do.	0	1	0	0	1	0	0	1	0
Ox Palates	.... do.	0	0	6	0	0	6	0	0	6
Feet, four	.... do.	0	4	0	0	4	0	0	4	0
Suet.....................	...... per pound.	0	4	0	0	4	0	0	4	0
VEAL, SMALL.										
Hind Quarter..........	1st sort 3 lbs.	1	0	0	1	0	0	1	0	0
do................	2nd do. 3½ do.	1	0	0	1	0	0	1	0	0
do................	3rd do. 4 do.	1	0	0	1	0	0	1	0	0
Fore Quarter...........	1st do. 3½ do.	1	0	0	1	0	0	1	0	0
do.......	2nd do. 4 do.	1	0	0	1	0	0	1	0	0
do................	3rd do. 4½ do.	1	0	0	1	0	0	1	0	0
VEAL, LARGE.										
Hind Quarter...........	1st sort 4 lbs.	1	0	0	1	0	0	1	0	0
do................	2nd do. 5 do.	1	0	0	1	0	0	1	0	0
do........	3rd do. 5½ do.	1	0	0	1	0	0	1	0	0
Fore Quarter...........	1st do. 5 do.	1	0	0	1	0	0	1	0	0
do.......	2nd do. 5½ do.	1	0	0	1	0	0	1	0	0
do.	3rd do. 6 do.	1	0	0	1	0	0	1	0	0
Head	1st do. ... each	0	12	0	0	12	0	0	12	0
do................	2nd do. ... do.	0	10	0	0	10	0	0	10	0
do................	3rd do. ... do.	0	8	0	0	8	0	0	8	0
Feet, four.......	1st sort	0	3	0	0	3	0	0	3	0
do................	2nd do.	0	3	0	0	3	0	0	3	0
do.	3rd do.	0	3	0	0	3	0	0	3	0
Liver and Heart.	1st do. each.	0	1	0	0	1	0	0	1	0
do................	2nd do. ... do.	0	1	0	0	1	0	0	1	0
do................	3rd do. ... do.	0	1	0	0	1	0	0	1	0
MUTTON FOR EUROPEANS.										
Saddle	1st sort per lb.	0	3	0	0	3	0	0	3	0
Leg, Loin, Shoulder, and Neck...........	1st do. do.	0	2	0	0	2	0	0	2	0
Breast	1st do. do.	0	1	6	0	1	6	0	1	6
Saddle......	2nd do. do.	0	2	0	0	2	0	0	2	0
Leg, Loin, Shoulder, and Neck...........	2nd do. do.	0	1	6	0	1	6	0	1	6
Breast	2nd do. do.	0	1	3	0	1	3	0	1	3
Saddle................	3rd do. do.	0	1	6	0	1	6	0	1	6

ARTICLES.		PRICES. Jan. R.	A.	P.	May. R.	A.	P.	Nov. R.	A.	P.
Leg, Loin, Shoulder, and Neck	3rd sort per lb.	0	1	3	0	1	3	0	1	3
Breast	3rd do. do.	0	1	0	0	1	0	0	1	0
Tongue	each.	0	0	6	0	0	6	0	0	6
Brains		0	0	4	0	0	4	0	0	4
Head		0	1	6	0	1	6	0	1	6
Feet, four		0	0	3	0	0	4	0	0	3
Liver and Heart		0	1	0	0	1	0	0	1	0
Kidneys		0	0	4	0	0	4	0	0	4
Suet	per pound.	0	4	0	0	4	0	0	4	0
MUTTON FOR NATIVES.										
First sort	12 pounds.	1	0	0	1	0	0	1	0	0
Second do.	14 do.	1	0	0	1	0	0	1	0	0
Third do.	16 do.	1	0	0	1	0	0	1	0	0
Head, feet, liver, and heart		0	3	0	0	3	0	0	3	0
Brains	each.	0	0	4	0	0	4	0	0	4
KID, SMALL.										
Hind Quarter	1st sort 4 lbs.	1	0	0	1	0	0	1	0	0
do.	2nd do. 4½ do.	1	0	0	1	0	0	1	0	0
do.	3rd do. 5 do.	1	0	0	1	0	0	1	0	0
Fore Quarter.	1st do. 4½ do.	1	0	0	1	0	0	1	0	0
do.	2nd do. 5 do.	1	0	0	1	0	0	1	0	0
do.	3rd do. 5½ do.	1	0	0	1	0	0	1	0	0
KID, LARGE.										
Hind Quarter	1st sort 4½ lbs.	1	0	0	1	0	0	1	0	0
do.	2nd do. 5 do.	1	0	0	1	0	0	1	0	0
do.	3rd do. 6 do.	1	0	0	1	0	0	1	0	0
Fore Quarter	1st do. 5 do.	1	0	0	1	0	0	1	0	0
do.	2nd do. 6 do.	1	0	0	1	0	0	1	0	0
do.	3rd do. 7 do.	1	0	0	1	0	0	1	0	0
Head, feet, liver, and heart		0	3	0	0	3	0	0	3	0
LAMB, SMALL.										
Hind Quarter	1st sort 5½ lbs.	1	0	0	1	0	0	1	0	0
do.	2nd do. 6 do.	1	0	0	1	0	0	1	0	0
do	3rd do. 7 do.	1	0	0	1	0	0	1	0	0
Fore Quarter	1st do. 6 do.	1	0	0	1	0	0	1	0	0
do.	2nd do. 6½ do	1	0	0	1	0	0	1	0	0
do.	3rd do. 7½ do.	1	0	0	1	0	0	1	0	0

ARTICLES.	PRICES. Jan. R.	A.	P.	May. R.	A.	P.	Nov. R.	A.	P.
LAMB, LARGE.									
Hind Quarter .... 1st sort 6½ lbs.	1	0	0	1	0	0	1	0	0
do .... 2nd do. 7 do.	1	0	0	1	0	0	1	0	0
do .... 3rd do. 7½ do.	1	0	0	1	0	0	1	0	0
Fore Quarter .... 1st do. 7 do.	1	0	0	1	0	0	1	0	0
do .... 2nd do. 7½ do.	1	0	0	1	0	0	1	0	0
do .... 3rd do. 8 do.	1	0	0	1	0	0	1	0	0
Head, feet, liver and heart	0	3	0	0	3	0	0	3	0
PORK, FRESH AND SALT.									
Pork .... 10 lbs.	1	0	0	1	0	0	1	0	0
Pig, roasting, large size .... each.	1	4	0	1	4	0	1	4	0
do. do. small do .... do.	1	0	0	1	0	0	1	0	0
Pig's head .... 10 lbs.	1	0	0	1	0	0	1	0	0
Sausages .... 4 do.	1	0	0	1	0	0	1	0	0
Trotters, large .... per four.	0	1	4	0	1	4	0	1	4
do. small .... do.	0	1	0	0	1	0	0	1	0
Pig's Liver and Heart	0	2	0	0	2	0	0	2	0
Salt Pork, country .... 10 lbs.	1	0	0	1	0	0	1	0	0
POULTRY.									
Geese .... each.	3	0	0	4	0	0	3	0	0
Turkey cock, Bombay .... do.	3	0	0	4	8	0	3	0	0
do. hen, do .... do.	2	0	0	2	0	0	2	0	0
do. cock, Goa .... do.	2	0	0	3	0	0	2	0	0
do. hen, do .... do.	1	8	0	1	8	0	1	8	0
Fowls, large, Surat, ... do.	2	0	0	2	0	0	2	0	0
do. small, do. .... do	1	8	0	1	8	0	1	8	0
do. large, Sindey .... each.	0	0	0	0	0	0	0	0	0
do. small .... do.	0	0	0	0	0	0	0	0	0
do. large, Bombay .... do.	0	8	0	0	8	0	0	8	0
do. small, do .... do.	0	6	0	0	6	0	0	6	0
Chickens, large .... per dozen.	2	0	0	2	0	0	2	0	0
do. small .... do.	1	12	0	1	12	0	1	12	0
Ducks, large .... each.	0	8	0	0	10	0	0	8	0
do. small .... do.	0	6	0	0	8	0	0	6	0
Hens' eggs .... do.	0	0	3	0	0	0	0	0	3
Ducks' do .... do.	0	0	3	0	0	2	0	0	2
FRUITS OF SORTS.									
Pine-Apples, Bombay .... 1st sort each.	1	4	0	1	0	0	1	0	0
do. do. do .... 2nd do. do.	1	0	0	0	12	0	0	12	0
do. do. Goa .... 1st do. do.	0	6	0	0	4	0	0	4	0
do. do. do. .... 2nd do. do.	0	4	0	0	4	0	0	2	0
Pomelos .... 1st do. do.	1	0	0	1	0	0	1	0	0
do .... 2nd do. do.	0	12	0	0	12	0	0	12	0

ARTICLES.	PRICES. Jan. R.	A.	P.	May. R.	A.	P.	Nov. R.	A.	P.
DRY FRUITS, OF SORTS.									
Guavas.................... 1st sort each.	0	0	0	0	0	8	0	0	8
do.................... 2nd do. do.	0	0	0	0	0	6	0	0	6
Oranges.................. 1st do. do.	0	0	10	0	2	0	0	0	8
do. .... 2nd do. do.	0	0	8	0	1	0	0	0	6
Black Grapes ....per seer	0	0	0	0	0	0	0	0	0
Green do..........................	0	2	0	0	0	0	0	0	0
Water Mellons, large............ each.	0	4	0	0	0	0	0	4	0
do. do. small................. do.	0	3	0	0	0	0	0	3	0
Musk do. large................. do.	0	0	0	0	2	0	0	0	0
do. do. small................. do.	0	0	0	0	1	6	0	0	0
Plantains, red, large. .... do.	0	0	8	0	0	8	0	0	8
do. do. small .... do.	0	0	6	0	0	6	0	0	6
do. yellow, large................ do.	0	0	4	0	0	4	0	0	4
do. do. small................. do.	0	0	3	0	0	3	0	0	3
Sweet Limes, large................ do.	0	0	8	0	0	8	0	0	8
do. do. small................ do.	0	0	6	0	0	6	0	0	6
Limes.......................... do.	0	0	1	0	0	1	0	0	1
Potatoes, Neilgherries, large.... per seer.	0	0	9	0	0	8	0	0	0
do. do. small .... do.	0	0	6	0	0	6	0	0	0
do. Mahableswar, large.......... do.	0	0	9	0	0	8	0	0	8
do. do. small................ do.	0	0	6	0	0	6	0	0	6
do. Poona, large................ do.	0	0	6	0	0	4	0	0	4
do. do. small................. do.	0	0	3	0	0	3	0	0	3
Yams........................... do.	0	0	6	0	0	6	0	0	6
Onions......................... do.	0	0	2	0	0	2	0	0	2
Plums, fine.............per seer weight.	0	3	0	0	2	0	0	2	6
do. coarse............ .. do. do.	0	2	0	0	1	6	0	2	0
Currants, fine...............do. do	0	3	0	0	8	0	0	2	6
do. coarse..............do. do.	0	2	6	0	7	0	0	2	0
Prunes, new..............do. do.	0	2	0	0	2	0	0	2	0
do. old.................do. do.	0	1	6	0	1	6	0	1	6
Almonds, 1st sort .... do. do.	0	1	3	0	1	3	0	1	3
do. 2d do.......... .....do. do.	0	1	0	0	1	0	0	1	0
BREAD, FLOUR, ROLONG, &c.									
A Loaf of 1st poiz.......... 12 oz. each	0	1	3	0	1	4	0	1	4
do. of 2d do............ 13 oz. do.	0	1	0	0	1	0	0	1	0
do. brown do............ 32 do.	0	2	0	0	2	0	0	2	0
do. do. do............ 16 do.	0	1	0	0	1	0	0	1	0
Flour Wheat.........per seer measure.	0	3	4	0	3	4	0	3	4
Rolong.....................do. do.	0	3	4	0	3	4	0	3	4
Sago, fine..................do. weight.	0	1	6	0	1	6	0	1	3
do. coarse..............do. do.	0	1	3	0	1	3	0	1	0
Arrowroot ....do. do.	0	2	0	0	2	0	0	2	0
do. coarse ....do. do.	0	1	6	0	1	6	0	1	6

ARTICLES.	PRICES.								
	Jan.			May.			Nov.		
	R.	A.	P.	R.	A.	P.	R.	A.	P.
MILK AND BUTTER.									
Cow's Milk... ....per seer measure.	0	1	4	0	1	4	0	1	6
do. Butter.........per cup of 2 oz.	0	1	2	0	1	3	0	1	4
Baffaloe's Milk........per seer measure.	0	1	3	0	1	3	0	1	4
do. Butter.........per cup of 2 oz.	0	1	2	0	1	2	0	1	2
FIREWOOD.									
Babool....per candy of 28 mds. 784 lbs.	2	8	0	3	0	0	2	4	0
Khair...... do. ...... do. do.	2	5	0	2	8	0	2	8	0
Aine...................... do. do.	2	8	0	2	4	0	2	4	0
Kurmell.................. do. do.	0	0	0	2	8	0	2	8	0
OIL, CANDLES, AND SOAP.									
Cocoanut Oil, 1st sort, per maund of 28 lbs.	2	13	0	2	11	0	2	5	0
do. ....do. 2d do. do............. do.	2	12	0	2	10	0	2	4	0
Jeenglee.............do............ do.	2	8	0	2	5	0	2	4	0
Erandia ....do....... .... do.	2	6	0	2	3	0	2	3	0
Candles, Europe.....per. maund of 28 lbs.	22	0	0	24	0	0	20	0	0
do. Goa........do...... .... do.	19	0	0	20	0	0	19	0	0
do. Cochin.......do..... ...... do.	20	0	0	19	0	0	20	0	0
Soap, Country ...do............ do.	1	4	0	1	4	0	1	0	0
do. do. coarse do do...... do.	0	0	0	1	0	0	0	14	0
SUGAR, OF SORTS.									
Pinfa Sugar......... per md. of 28 lbs.	7	0	0	9	0	0	14	0	0
Sugar Candy, 1st sort.... do ...... do.	0	0	0	7	0	0	5	8	0
do. do. 2d do..... do...... do.	5	8	0	4	12	0	5	0	0
do. do. 3d do..... do .... do.	5	0	0	4	8	0	4	8	0
Soft Sugar, 1st do..... do ..... do.	4	8	0	4	4	0	4	6	0
do. do. 2d do..... do...... do.	3	4	0	3	0	0	3	0	0
Brown .... do...... do.	3	0	0	2	12	0	2	12	0
Jagree .... do...... do.	1	12	0	1	12	0	1	8	0
GHEE, OF SORTS.									
Ghee, Kurrachee......per md. of 28 lbs.	6	0	0	5	12	0	5	8	0
do. Surat .... do...... do.	6	8	0	6	8	0	5	12	0
do. Bhownuggur........ do...... do.	6	0	0	5	8	0	5	8	0
do. Balghauty.......... do...... do.	5	4	0	5	4	0	5	0	0
do. Rajapoory........ do...... do.	5	0	0	4	4	0	4	8	0
do. Ghauty............. do ..... do.	5	0	0	4	8	0	4	8	0
do. Jaffrabad .... do...... do.	6	8	0	6	8	0	6	12	0

ARTICLES.	PRICES.								
	JAN.			MAY.			NOV.		
GRAIN, OF SORTS.	R.	A.	P.	R.	A.	P.	R.	A.	P.
Wheat, Hansia ....per. Cdy. of 8 paras.	21	0	0	20	0	0	22	0	0
do. Jamboosecr 1st sort ....do. do.	18	0	0	18	0	0	18	0	0
do. do. 2d do. ....do. do.	17	0	0	17	0	0	17	0	0
do. Bhownuggur 1st do. ....do. do.	14	0	0	16	0	0	15	0	0
do. do. 2d do. ....do. do.	13	0	0	15	0	0	13	0	0
do. Ghanty..................do. do.	15	0	0	14	0	0	12	0	0
do. Sindey .... do. do.	13	0	0	13	0	0	11	0	0
Gram, Jambooseer ....do. do.	17	0	0	16	0	0	16	0	0
do. Bengal ....do. do.	0	0	0	13	0	0	11	0	0
do. Ghogaree, 1st sort ......do. do.	16	0	0	15	0	0	14	0	0
do. do. 2d do. ......do. do.	15	0	0	14	0	0	13	0	0
do. Ghanty 1st do. ......do. do.	16	0	0	14	0	0	13	0	0
do. do. 2d do. ......do. do.	15	0	0	13	8	0	12	0	0
Wooreed, Ghanty... ....do. do.	13	0	0	13	0	0	14	0	0
do. Cutchey..................do. do.	15	0	0	15	0	0	13	0	0
do. Malabar..................do. do.	14	0	0	14	0	0	12	0	0
do. Ghogaree................do. do.	16	0	0	15	0	0	14	0	0
Mug, do....................do. do.	0	0	0	0	0	0	13	0	0
Mutt, do........... ......do. do.	13	0	0	13	0	0	14	0	0
do. Ghanty .... do. do.	12	0	0	12	0	0	10	0	0
do. Cutchey.................do. do.	13	0	0	13	0	0	14	0	0
Mug, do....................do. do.	0	0	0	22	0	0	20	0	0
Bazaree, Ghanty ....do. do.	9	0	0	11	0	0	11	0	0
do. Bhownuggur, 1st sort ....do. do.	16	0	0	16	0	0	15	0	0
do. do. 2d do. ....do. do.	14	0	0	15	0	0	13	0	0
do. Rajapoor ....per candy.	11	0	0	12	0	0	10	0	0
Barley..... ......1st sort ....do. do.	14	0	0	14	0	0	10	0	0
do...............2d do. ....do. do.	13	0	0	13	0	0	9	0	0
Toor...............1st do. ....do. do.	18	0	0	15	0	0	15	0	0
do...............2d do. ....do. do.	16	0	0	11	0	0	13	0	0
Joaree................ ... .do. do.	7	0	0	9	0	0	9	0	0
Nacheny............... .....do. do.	7	0	0	8	0	0	8	0	0
Vattana....... .... do. do.	15	0	0	15	0	0	15	0	0
Chowley.....................per para.	2	8	0	2	8	0	2	12	0
Dall, Broach............... .... do.......	3	8	0	2	4	0	2	4	0
do. Surat.... ....do.......	4	0	0	2	12	0	3	0	0
UNBOILED RICE, OF SORTS.									
Rice, Putney................per para.	2	0	0	2	2	0	2	4	0
do. Sindey, red.............. do.......	0	0	0	0	0	0	0	0	0
do. Rows.................. do.......	1	12	0	2	0	0	2	0	0
do. Red............... ...... do.......	1	8	0	1	12	0	1	10	0
BEATEN RICE, OF SORTS.									
Rice, Jerasaul 1st sort.......per para.	3	8	0	3	8	0	3	8	0
do. do. 2d do....... do.......	3	0	0	3	4	0	3	4	0

ARTICLES.	PRICES.								
	Jan.			May.			Nov.		
	R.	A.	P.	R.	A.	P.	R.	A.	P.
Rice, Vergole 1st do.. ...... do.......	2	12	0	3	0	0	3	0	0
do. do. 2d do.... .... do.......	2	8	0	2	12	0	2	12	0
do. Sindey Ratra............per para.	0	0	0	0	0	0	0	0	0
do. do. Segundee......... do.....	4	0	0	3	12	0	3	12	0
do. Patney..... .... do....	2	4	0	2	8	0	2	8	0
do. Row.................... do. ...	2	0	0	2	4	0	2	4	0
MANGALORE RICE, OF SORTS.									
Rice Unboiled 1st sort........per robin.	2	12	0	2	8	0	2	12	0
do. do. 2d do............ do.....	2	4	0	2	4	0	2	8	0
do. Boiled 1st do.... ......do.....	2	0	0	2	0	0	2	4	0
do. do. 2d do...... ....do.....	1	12	0	1	12	0	2	0	0
BENGAL RICE, OF SORTS.									
Rice Unboiled 1st sort. ..... {per bag of 168 lbs.	5	8	0	5	12	0	5	8	0
do. do. 2d do. ......do. do.....	5	0	0	4	8	0	4	8	0
do. Boiled 1st do. ......do. do.....	4	4	0	4	0	0	4	4	0
do. do. 2d do. ......do. do.....	4	0	0	3	12	0	4	0	0
BATTY.									
Batty Putney per moora of 25 paras.	24	0	0	26	0	0	25	0	0
do. Raw.........do...... ....do.....	21	0	0	22	0	0	23	0	0
do. Red..........do......... do.....	18	0	0	21	0	0	21	0	0
SUNDRIES.									
Saltpetre, Europe. ....per md. of 28 lbs.	2	8	0	2	8	0	2	8	0
do. Bengal ..... do.........do.	3	0	0	3	0	0	3	0	0
do. Rajapoor .... do. ....do.	1	8	0	1	8	0	1	12	0
Pepper, black 1st sort... ....per seer.	0	2	0	0	2	0	0	1	6
do......do. 2d do...... ......do....	0	1	8	0	1	8	0	1	3
Garlic 1st sort.....................do....	0	0	10	0	0	9	0	0	8
do. 2d do..... ....do...	0	0	8	0	0	7	0	0	6
Camphor....................per pound.	0	7	0	0	6	0	0	6	0
Table Salt...................do. seer...	0	1	0	0	1	0	0	1	4
Common White Salt.........do. pylee.	0	1	0	0	1	2	0	1	3
do. Black...............do. do....	0	0	10	0	1	0	0	1	0
Ginger......................do. seer...	0	0	4	0	0	4	0	0	3

VEGETABLES.

Generally sold according to the quantity in the Market, and the choice of the Vegetables.

BOMBAY MONEY, WEIGHTS AND MEASURES.

Accounts are kept in Rupees, Quarter, Reas; or in Rupees, Annas and Pies.

Real and Imaginary Coins.

100	Reas or 4 annas are equal to	1 Quarter of a Rupee.
4	Quarters or 16 annas are equal to	1 Rupee, 2*s.* at par.
2	Reas are equal to - -	1 Urdee or pie.
4	do. ,, ,, - - -	1 Doogany or 2 Pies.
6	do. or 3 Urdees (pies) -	1 Pice.
8	do. or 4 do. (pies) - -	1 Fuddea.
4	Pice or 12 Urdees (pies) -	1 Anna.
16	do. or 4 annas - - -	1 Quarter.
32	do. or 8 annas - -	1 Half Rupee.
64	do. or 16 annas - - -	1 Rupee.
15	Rupees - - - -	1 Gold Mohur.

Gold Coins. . Mohur of 1830, weighs 180 grains, value 15 Rups.
Silver do. . . Rupee, half Rupee, and quarter Rupee.
Copper do. . . Double pice, pice, and one-third Pice.

4 Pice. .	1 Anna.
16 Annas	1 Rupee.
and 15 Rupees	1 Gold Mohur.

Accounts are kept in Bombay in Co's. Rs. quarters and reas, viz.

100 Reas (rs). . 1 Quarter, (Q.) or (4 annas.)
4 Quarters or 16 annas . . 1 Rupee (Rs.)

The intrinsic value of a Rupee, coined into English money, (less the Mint duty of 4s. per lb.) leaves 1s. 10d. 2f. after deducting the Freight and Insurance to England, Charges, Commissions, &c.

On the same calculation, it is equal to 2 francs, 34 cents $\frac{321}{1000}$ of French money.

NEW WEIGHTS AND LIQUID MEASURES.

1 Tolah			=	180 Grains Troy.
80 Tolahs	=	1 Seer	=	14,400
30 Seers	=	1 Indian Md.	=	576,000

	lbs. Avoirdupois.
Then as= 7,000 Grains Troy are *exactly equal to*	1
1 Seer of= 14,400 Grains Troy are *exactly equal to*	2 2.35
1 Md. of=576,000 Grains Troy are *exactly equal to*	82 2.7

And it follows therefore,			lbs. Avoirdupois.
That 35 Seers are *exactly equal to*		72 ,,	,,
,, 7 Indian Maunds=wt.	57 or	576 ,,	,,
,, 49 do = ,,	399 or	4,032 ,,	,,
,, 245=9 tons = ,,	1995 or	20,160 ,,	,,

The following simple and accurate Rules for the conversion of new Indian weight into avoirdupois weight, and vice versa, deducted from the foregoing data, are given in the volume of useful Tables published by Mr. James Prinsep, in Calcutta in 1834, page 66.

Rule I. *To convert Indian weight into Avoirdupois weight.*

1. Multiply the weight in seers by 72 and divide by 35, the result will be the weight in lbs. avoirdupois.

Rule II. *To convert Avoirdupois weight into Indian weight.*

1. Multiply the weight in lbs. avoirdupois by 35 and divide by 72, the result will be the weight in seers.

2. Or, multiply the weight in cwts. by 49 and divide by 36, the result will be the weight in maunds.

The *Tola* or Sicca weight to be equal to 1809 grains Troy, and the other denominations of weight to be derived from this unit, according to the following scale.

8 Ruttees=1 Masha= 15 Troy grains.
12 Mashas=1 Tolah = 186 do.
80 Tolahs (or sicca weight)=1 Seer=2½ lbs. Troy.
40 Seers =1 Mun (or Bazar Maund) 100 lbs. Troy.

These last mentioned weights having been disposed of, it will be sufficient to give the following Table of the large or Bazar weights.

5 Tolahs or Sicca weight,	= 1 Chittack,	or Grs. Troy	900
16 Chittacks............	= 1 Seer....	or lbs. Troy	2½
40 Seers...............	= 1 Maund. .	or lbs. Troy	100

The weights of the several Presidencies of India, Travancore, China, and England, compared with the new Indian Maund introduced into Bengal by Regulation VII. of 1833, and adopted in the New Tariff valuation under the Bombay Presidency, (10th December, 1840.)

		lb. decls.		Mds. decls.
The Bombay Maund of	40 Seers	= 28—	Of which the new Indian Maund of lb. av. 82.2-7ths or lbs. av. 82.285714 decls. contain.	2. 938775
	42 ,,	= 29 400		2. 798883
Surat Maund of......	40 ,,	= 31 333		2. 204081
	41 ,,	= 38 266		2. 156323
	42 ,,	= 39 200		2. 099125
	43¼ ,,	= 40 366		2. 038456
	44 ,,	= 41 666		2. 003710
The Bengal Factory Maund ...		= 74 666		1. 102040
,, Bazar Maund......		= 82 133		1. 001855
The Madras Maund............		= 25—		3. 291428

		lb. decls.		Mds. decls.
The Bombay Candy of	20 Mds.	= 560—	Which contain new Indian Maunds of lbs. av. 82.2-7ths or lb. av. 82.285714 decls.	6. 805555
,,	21 ,,	= 588		7. 145833
,,	22 ,,	= 616		7. 486111
The Surat Candy of	20 ,,	= 740 666		9. 074074
,,	21 ,,	= 784		9. 527777
,,	22 ,,	= 821 333		9. 981481
The Madras Candy of	20 ,,	= 500		6. 076388
The Travancore Candy of	20 ,,	= 640		7. 777777
The China Pecul...............		= 133 333		1. 620370
The English Cwt...............		= 112		1. 361111
The English Ton of 20 Cwt.....		=2240		27. 222220

GOLDSMITHS' WEIGHT IN GUZERAT.

		dwts.	grs.	decls.	
6 Chawuls (grains of rice)..	1 Ruttee...	0	1	9166	Troy.
3 Ruttees................	1 Waal....	0	5	7500	
16 Waals.................	1 Guddeana	3	20		
2 Guddeana, or 32 Waals..	1 Tolah....	7	16		

PEARL WEIGHTS IN BOMBAY.

		dwts.	grs.	decls.	
20 Vasa..................	1 Ruttee...	0	1	951	Troy.
3 Ruttees..............	1 Waal....	0	5	853	
24 Ruttees, or 8 Waals.....	1 Tank....	1	22	824	
32 Waals................	1 Tolah....	7	19	296	

DRY MEASURE.

The large dry measure in Bombay for Salt is the Phara containing,

10½ Adholee........	=	.... 1 Phara.
100 Pharas.........	=	.... 1 Anna.
16 Annas..........	=	.... 1 Rash or 40 Tons.

The Phara measure, when used, is struck off even with a run by a rod made for the purpose.

The small dry measure for grains is the seer, whereof

4 Seers............	=	.... 1 Puheelee.
17 Puheelees........	=	.... 1 Phara.
8 Pharas	=	.... 1 Candy.

Batty or Rice in the husk is reckoned by Moora of 25 Pharas.

LIQUID MEASURE.

The liquid seer measure used in Bombay for Spirits, Arrack, and Milk, is equal in weight to 60 Rupees or 1 lb. 10 oz. 7 dwts. 12 grains Troy. The maund consists of 40 of these seers, and the seer is subdivided into half seers, quarter seers, and latter into two measures, called now-tanks, or nine-tanks tuchka. The measure of Oil corresponds with the Maund of 28 lbs.: that is, the contents weigh that, and the contents of the seer consequently weigh 11 oz. 4 dwts.

THE COMMERCIAL WEIGHTS OF INDIA,

COMPARED WITH THE BRITISH INDIAN UNIT OF WEIGHT AND WITH THE AVOIRDUPOIS SYSTEM OF ENGLAND,

Selected from Prinsep's Tables.

Place.	Denomination of Weights.	Value in English Avoirdupois Weight.	No. of Standard Tolahs per Seer, &c.	Value of Maunds &c., in Muns, and Decimals.
		lb. oz. dr.	Tolahs.	Muns.
AHMEDABAB	Tolah=32 Vals or 96 Ruttees.	grs. 193.440	1.075	
(*Guzrat.*)	Seer (divided into ½ and ¼ seer.)	1 0 14½	41.091	
	Maund of 40 Seers	42 4 13	..	0.5140
AHMEDNUGGUR	Tolah=12 Massas or 96 gonge.	grs. 188.4	1.047	
(*Deccan.*)	Seer, corn wt. (of 80 Ankosy Rs.)	1 15 8	76.562	
	Maund of 40 Seers.	78 15 12	..	0.9599
	Seer of capacity (110 Ankosy Rs.)	2 11 6	105.425	
	Maund do. = 12 Pylees = 48 Seers.	130 2	..	1.5814
BARODA	Seer (pergunna) 42 Babashye			
(*Broach.*)	Rs.	1 0 15.8	41.186	
	Maund of 42 Seers. . . .	44 9 10	..	0.5420
	Candy of 20 Maunds. . . .	892 1 4	..	10.8411
	The town Seer has 41 Babashye Rs.	1 0 9.5	40.286	(0.5036)
	The Sesamum Md. is of 40 Seers.	42 7 10.8	..	0.5162
BELGAUM (*Mahratta Country.*)	Seer of 24 Shapoory Rs. (174 grains.)	9 8	23.091	
	Maund of 44 Seers. . . .	26 3 15	..	0.3189
	Tolah of 30 Canteray Fanams.	176.25 grs.	0.976	
BOMBAY	Tank of 24 Ruttees for Pearls.	72 grs.	0.400	
Money weight.	Tolah (formerly 179 grains.)	180 grs.	1.000	
Commercial wt.	Seer of 30 pice or 72 Tanks.	0 11 3 15	27.222	
	Maund of 40 Seers. . . .	28 0 0	..	0.3402
	Candy of 20 Maunds. . .	560 0 0	..	6.8056
Grain Measure.	Seer of 2 Tiprees.	0 113.2	24.836	0.3104
	Parah of 16 Peilies or Adholies.	44 12 12.8	..	0.5444
	Candy of 80 Parahs. . .	358 6 4	..	4.3553
	Parah, Salt measure, 6 gallons.	1607 6 c, i	..	
	Seer for liquids, 60 Bombay Rupees.	1 8 8¼	60	0.7448
BROACH	Maund = 40 Seers, of 40 Rs.	40 8 12	39.408	0.4928
(*Guzrat.*)	Maund for Grain, 41 do. . .	41 9 5	...	0.5052
	Maund for Cotton, 42 Seers.	43 9 9½	...	0.5397
CHANDORE.	Seer of 74 Ankesy, Rs. 10 Mas.	1 13 8	71.702	(0.8963)
	Seer of Capacity, 72 Tanks. .	2 5 7	90.995	
bar.)	Maund, 64 Seers.	149 12 —	..	1.8200
COCHIN (*Mala*	Maund of 25 lbs. of 42½ Seers.	27 2 11	..	0.3301
COLOMBO	Candy or Bahar.	500 —	..	6.0764
(*Ceylon.*)	Garce (82 cwt. 2 qrs. 16½ lb.)	9256 8	..	112.4921
	Mercal, dry measure=10 Seers.	2.88 Gallons	..	
	Parah, do.	5.76 do.	..	

Place.	Denomination of Weights.	Value in English Avoirdupois Weight.	No. of Standard Tolahs per Seer, &c.	Value of Mds. &c., in Muns, and Decimals.
		lb. oz. dr.	Tolahs.	Muns.
DHARWAR	Kucha Seers of 2 Tanks. . .	8 3½	20.0	(0.2488)
(*Bombay.*)	Pucha Seer = 116 Madras Rs.	2 15 11½	116.0	(1.4485)
	Dhura, Liquid Measure, 12 Seers			
GOA	Quintal, of 4 Arobas. . . .	129 5 5	..	1.5717
(*Malabar.*)	Candy, of 20 Maunds. . . .	495	..	6.0156
MALABAR	Polam of 9 Pondicherry Rupees 1 cash.	1624 Grains	9.022	
	Tolam.	23 3 1	..	0.2817
MANGALORE	Seer of 24 By. Rs. 42.79 Grains	0 9 13	23.850	
(*Malabar.*)	Maund market of 46 Seers.	28 2 4	..	0.3419
	Do. Company's (16 Rs. heavier)	28 8 13	..	0.3469
	Do. for sugar=40 Seers .	24 7 8	..	0.2973
	Seer of capacity=84 Bombay Rs.	—	84.000	
NASSUK	Seer of 79 Ank. Rs. 4 Mashas.	1 15 4½	37.030	(0.9504)
(*Ahmednuggur.*)	Seer of capacity 99 Ank. Rs. 2 Mashas	2 7 2½	95.018	(1.1877)
POONA.	Seer 72 Tanks or tolas (80 Ank. Rs.)	1 15 8½	75.460	0.9431
	Maund of 12½ Seers, for Ghee, &c.	24 10 4½	..	0.2994
	Maund of 14 do. for Metals	27 9 9⅔	..	0.3353
	Pullah of 120 Seers for Iron, &c	236 9 2	..	2.8749
	Maund of 84 do. for Grain .	94 9 8	..	1.1494
QUILON	Olunda or old Dutch Pound	1 1 8	42.535	
(*Travancore.*)	Maund of 25 old do. . . .	27 5 8	...	0.3325
	Tolam of 100 Pol. for Cotton	16 11 5.6	...	0.2029
	Do. for Spices	15 97-3	...	0·1894
SURAT	Tolah of 12 Mashas . . .	187.2 grains	1.040	
(*Guzrat.*)	Seer of 35 Tolahs	0 15 0	37.458	(0.4557)
	Maund of 40 Seers . . .	37 8 0	...	(0.4558)
TELLICHERRY	Seer of 20 Surat Rupees . .	0 8 2⅔	19.849	(0.2481)
(*Malabar.*)	Maund of 64 Seers . . .	32 11 0	..	(0.3972)

CHAPTER XXX.

BENGAL PRICE CURRENT.

AVERAGE OF PRICES FOR THREE MONTHS OF THE YEAR 1848.

ARTICLES.	PRICES.					
	JAN.		MAY.		NOV.	
Bread, Butter, Milk, &c.	R. A. P.	R. A. P.	R. A. P.	R. A. P.	R. A. P.	R. A. P.
Bread, 1st sort, 9 double loaves for	1 0 0 @	0 0 0	1 0 0 @	0 0 0	1 0 0 @	0 0 0
2d do. 10 do. do.	1 0 0	0 0 0	1 0 0	0 0 0	1 0 0	0 0 0
3d do. 19 do. do.	1 0 0	0 0 0	1 0 0	0 0 0	1 0 0	0 0 0
Biscuit, 1st sort, 2 seers for......	1 0 0	0 0 0	1 0 0	0 0 0	1 0 0	0 0 0
2d do. 3 seers for............	1 0 0	0 0 0	1 0 0	0 0 0	1 0 0	0 0 0
3d do. 4 seers for	1 0 0	0 0 0	1 0 0	0 0 0	1 0 0	0 0 0
Muffins, 16 for..	1 0 0	0 0 0	1 0 0	0 0 0	1 0 0	0 0 0
Crumpets, 16 for..	1 0 0	0 0 0	1 0 0	0 0 0	1 0 0	0 0 0
Butter, 1st sort, 13 curchas for	1 0 0	0 0 0	1 0 0	0 0 0	1 0 0	0 0 0
2d. do. 18 do.	1 0 0	0 0 0	1 0 0	0 0 0	1 0 0	0 0 0
3d. do. 30 do.	1 0 0	0 0 0	1 0 0	0 0 0	1 0 0	0 0 0
curcha 1st sort 4 curchas for ...	1 0 0	0 0 0	1 0 0	0 0 0	1 0 0	0 0 0
preserved, per seer.........	0 12 0	1 1 0	0 12 0	1 1 0	0 12 0	0 0 0
Butter milk, good, per seer.......	0 0 6	0 0 0	0 0 6	0 0 0	0 0 6	0 0 0
Milk, cow, 1st sort, 8 seers for.	1 0 0	0 0 0	1 0 0	0 0 0	1 0 0	0 0 0
2d do. 10 do. do.	1 0 0	0 0 0	1 0 0	0 0 0	1 0 0	0 0 0
3d do. 12 do. do.	1 0 0	0 0 0	1 0 0	0 0 0	1 0 0	0 0 0
diluted, 16 do. do.	1 0 0	0 0 0	1 0 0	0 0 0	1 0 0	0 0 0
goat, 4 do. do.	1 0 0	0 0 0	1 0 0	0 0 0	1 0 0	0 0 0
ass, 1 do. do.	4 0 0	5 0 0	4 0 0	5 0 0	4 0 0	5 0 0

ARTICLES.	PRICES.					
	JAN.		MAY.		NOV.	
Butcher's Meat.	R. A. P.	R. A. P.	R. A. P.	R. A. P.	R. A. P.	R. A. P.
Venison.						
Procurable, if a whole Deer be subscribed for						
Hind quarters ea.	18 0 0@	20 0 0	18 0 0@	20 0 0	18 0 0@	20 0 0
Fore quarters, do.	14 0 0	16 0 0	14 0 0	16 0 0	14 0 0	16 0 0
Head and Neck..	2 8 0	3 0 0	2 8 0	3 0 0	2 8 0	3 0 0
Beef.						
Sirloins, 1st sort, each...........	3 12 0	4 0 0	3 8 0	3 12 0	3 12 0	4 0 0
2d do. do.	1 8 0	1 12 0	1 8 0	1 12 0	1 8 0	1 12 0
Ribs, 1st sort, each.	2 12 0	3 0 0	2 4 0	2 8 0	2 8 0	2 12 0
Ribs, 2d do. do...	1 10 0	1 12 0	1 10 0	1 12 0	1 8 0	1 10 0
Rumps, 1st sort, each.........	4 4 0	4 8 0	4 4 0	4 8 0	3 4 0	3 8 0
2d do. do.	2 0 0	2 2 0	2 0 0	2 2 0	2 0 0	2 2 0
Half Rump, 1st sort, each......	2 12 0	3 0 0	2 8 0	3 0 0	2 4 0	2 8 0
2d do. do.	1 4 0	1 8 0	1 4 0	1 8 0	1 0 0	1 2 0
Rump Steaks, 1st sort, each......	0 12 0	0 14 0	0 12 0	0 14 0	0 12 0	0 14 0
2d do. do.	0 7 0	0 7 6	0 7 0	0 7 6	0 7 0	0 7 6
Rumps, 1st sort, each...........	3 8 0	4 0 0	3 8 0	4 0 0	2 8 0	3 0 0
2d do. do.	2 0 0	2 4 0	2 0 0	2 4 0	1 8 0	1 12 0
Briskets, 1st sort, each..........	3 0 0	3 4 0	2 8 0	2 12 0	2 4 0	2 8 0
2d do. do.	1 4 0	1 8 0	1 4 0	1 8 0	0 14 0	0 15 0
Rounds, 1st sort, each as to size..	3 0 0	3 4 0	2 4 0	2 8 0	2 4 0	2 8 0
2d do. do.	1 8 0	1 12 0	1 4 0	1 8 0	1 0 0	1 2 0
Edge-bone, 1st sort, each.....	1 12 0	1 13 0	1 12 0	1 4 0	1 12 0	1 13 0
2d do. do.	1 0 0	1 2 0	1 0 0	1 12 0	1 0 0	1 2 0
Shin Beef, 1st sort, each......	0 3 6	0 3 0	0 3 6	0 4 0	0 3 6	0 3 9
2d do. do.	0 1 9	0 2 0	0 1 9	0 2 0	0 1 9	0 2 0
Head (no Tongue) each...........	0 3 6	0 4 0	0 3 6	0 4 0	0 3 6	0 4 0
Palatas, 1st sort, each.........	0 0 6	0 0 0	0 0 6	0 0 0	0 0 6	0 0 0
Tails, per dozen..	0 3 0	0 4 0	0 3 0	0 4 0	0 3 0	0 4 0

ARTICLES.	PRICES.																	
	Jan.						May.						Nov.					
	R.	A.	P.	R.	A.	P.	R.	A.	P.	R.	A.	P.	R.	A.	P.	R.	A.	P.
Tongue, 1st sort, each..........	0	5	0@	0	6	0	0	5	0@	0	6	0	0	5	0@	0	6	0
2d do. do.	0	3	0	0	3	6	0	3	0	0	3	6	0	3	0	0	3	6
Heart, 1st sort, ea.	0	1	0	0	1	3	0	1	9	0	1	3	0	1	9	0	1	3
2d do. do	0	1	0	0	0	0	0	1	0	0	0	0	0	1	0	0	0	0
Kidneys, each. ..	0	0	3	0	0	0	0	0	3	0	0	0	0	0	3	0	0	0
Feet, good per dozen.........	0	3	0	0	3	6	0	3	0	0	3	6	0	3	0	0	3	6
Suet, per seer....	0	7	6	0	8	0	0	7	6	0	8	0	0	7	0	0	8	0
Veal—Half Grown, or Kye.																		
Hind-Quarters, 1st sort, each..	1	8	0	1	10	0	1	8	0	1	10	0	1	8	0	1	10	0
2d do. do.	0	13	0	0	14	0	0	13	0	0	14	0	0	13	0	0	14	0
Fore Quarters, 1st sort, each......	0	10	0	0	11	0	0	10	0	0	11	0	0	10	0	0	11	0
2d do. do.	0	6	0	0	7	0	0	6	0	0	7	0	0	6	0	0	7	0
Leg, 1st sort, each.	0	12	0	0	14	0	0	12	0	0	14	0	0	12	0	0	14	0
2d do. do.	0	7	0	0	8	0	0	7	0	0	8	0	0	7	0	0	8	0
Loin, 1st sort, each	0	12	0	0	14	0	0	12	0	0	14	0	0	12	0	0	14	0
2d do. do.	0	6	0	0	7	0	0	6	0	0	7	0	0	6	0	0	7	0
Shoulder, 1st sort, each..........	0	4	6	0	5	0	0	4	6	0	5	0	0	4	6	0	5	0
2d do. do.	0	0	0	0	3	0	0	0	0	0	3	0	0	0	0	0	3	0
Breast, 1st sort, each..........	0	5	6	0	6	0	0	5	6	0	6	0	0	5	6	0	6	0
2d do. do.	0	3	6	0	4	6	0	3	6	0	4	6	0	3	6	0	4	6
Sweet Bread, 1st sort, each.....	0	2	6	0	3	0	0	2	6	0	3	0	0	2	6	0	3	0
Sweet Bread, 2d sort, each......	0	1	6	0	1	9	0	1	6	0	1	9	0	1	6	0	1	9
Head, each......	0	6	0	0	6	6	0	6	0	0	6	6	0	6	0	0	6	6
Feet, 4 for......	0	5	0	0	6	0	0	5	0	0	5	6	0	5	0	0	5	6
Veal—Small.																		
Hind Quarters, 1st sort, each...	1	0	0	1	2	0	1	0	0	1	2	0	1	0	0	1	2	0
2d do. do.	0	10	0	0	11	0	0	10	0	0	11	0	0	10	0	0	11	0
Fore Quarters, 1st sort, each......	0	7	0	0	7	6	0	7	0	0	7	6	0	7	0	0	7	6
2d do. do.	0	4	0	0	4	6	0	4	0	0	4	6	0	4	0	0	4	6
Leg, 1st sort, each.	0	8	0	0	9	0	0	8	0	0	9	0	0	8	0	0	9	0
2d do. do	0	5	0	0	6	0	0	5	0	0	6	0	0	5	0	0	6	0
Loin, 1st sort, each	0	9	0	0	10	6	0	9	0	0	10	6	0	9	0	0	10	6
2d do. do	0	4	0	0	4	6	0	4	0	0	4	6	0	4	0	0	4	6

ARTICLES.	PRICES. Jan.		May.		Nov.	
	R. A. P.	R. A. P.	R. A. P.	R. A. P.	R. A. P.	R. A. P.
Shoulder, 1st sort, each	0 3 0	@0 3 6	0 3 0	@0 3 6	0 3 0	@0 3 6
2d do. do.	0 3 0	0 3 6	0 3 0	0 3 6	0 3 0	0 3 6
Breast, 1st sort, ea.	0 4 0	0 4 6	0 4 0	0 4 6	0 4 0	0 4 6
2d do. do.	0 3 0	0 3 6	0 3 0	0 3 6	0 3 0	0 3 6
Sweet Bread, 1st sort, each	0 2 0	0 2 6	0 2 0	0 2 6	0 2 0	0 2 6
2d do. do.	0 2 0	0 0 0	0 2 0	0 0 0	0 2 0	0 0 0
Head, each	0 5 6	0 6 0	0 5 6	0 6 0	0 5 6	0 6 0
Feet, 4 for	0 5 0	0 5 6	0 5 0	0 5 6	0 5 0	0 5 6
Patna Sheep Mutton.						
Hind Quarters, 1st sort, each	4 4 0	4 0 0	4 4 0	4 8 0	4 4 0	4 0 0
2d do. do.	2 8 0	2 8 0	2 8 0	2 8 0	2 8 0	2 8 0
Fore-Quarters, 1st sort each	2 12 0	3 8 0	2 12 0	3 8 0	2 12 0	3 8 0
2d do. do.	1 2 0	1 4 0	1 2 0	1 4 0	1 2 0	1 4 0
Saddle, 1st sort, ea.	5 12 0	6 0 0	5 12 0	6 0 0	5 12 0	6 0 0
2d do. do.	2 8 0	2 12 0	2 8 0	2 12 0	2 8 0	2 12 0
Leg, 1st sort, each.	2 0 0	2 4 0	2 0 0	2 4 0	2 0 0	2 4 0
2d do. do.	0 14 0	1 0 0	0 14 0	1 0 0	0 14 0	1 0 0
Loin, 1st sort, each	2 0 0	2 2 0	2 0 0	2 2 0	2 0 0	2 2 0
2d do. do.	0 14 0	1 2 0	0 14 0	1 2 0	0 14 0	1 2 0
Shoulder, 1st sort, each	1 2 0	1 4 0	1 2 0	1 4 0	1 2 0	1 4 0
2d do. do.	0 8 0	0 10 0	0 8 0	0 10 0	0 8 0	0 10 0
Breast, 1st sort, ea.	1 8 0	1 10 0	1 8 0	1 10 0	1 8 0	1 10 0
2d do. do.	0 14 0	0 15 0	0 14 0	0 15 0	0 14 0	0 15 0
Tongue, per dozen	0 5 6	0 6 0	0 5 6	0 6 0	0 5 6	0 6 0
Neck, each	0 0 9	0 1 0	0 0 9	0 1 0	0 0 9	0 1 0
Head and Feet	0 1 6	0 0 0	0 1 6	0 0 0	0 1 6	0 0 0
Heart, per pair	0 0 6	0 0 0	0 1 6	0 0 0	0 0 6	0 0 0
Heart and Liver, per pair	0 0 9	0 0 0	0 0 9	0 0 0	0 0 9	0 0 0
Suet, per seer	0 7 0	0 8 0	0 7 0	0 8 0	0 7 0	0 8 0
Country Sheep Mutton.						
Hind Quarters, 1st sort, each	1 10 0	1 10 6	1 10 0	1 10 6	1 10 0	1 10 6
2d do. do.	1 2 0	1 4 0	1 2 0	1 4 0	1 4 0	1 4 0
Fore-Quarters, 1st sort, each	1 4 0	1 6 0	1 4 0	1 6 0	1 4 0	1 6 0
2d do. do.	0 12 0	0 13 0	0 12 0	0 13 0	0 12 0	0 13 0
Sandle, 1st sort, ea.	1 12 0	1 14 0	1 12 0	1 14 0	1 12 0	1 14 0
2d do. do.	1 0 0	1 2 0	1 0 0	1 2 0	1 0 0	1 2 0

ARTICLES.	PRICES. Jan. R. A. P.	@ R. A. P.	May. R. A. P.	@ R. A. P.	Nov. R. A. P.	@ R. A. P.
Leg, 1st sort, each.	0 13 0	@0 14 0	0 13 0	@0 14 0	0 13 0	@0 14 0
2d do. do.	0 8 0	0 9 0	0 8 0	0 9 0	0 8 0	0 9 0
Loin, 1st sort, each	0 13 0	0 14 0	0 13 0	0 14 0	0 13 0	0 14 0
2d do. do.	0 5 0	0 6 0	0 5 0	0 6 0	0 5 0	0 6 0
Shoulder, 1st st. ea	0 8 0	0 9 0	0 8 0	0 9 0	0 8 0	0 9 0
2d do. do.	0 4 0	0 5 0	0 4 0	0 5 0	0 4 0	0 5 0
Breast, 1st sort, ea.	0 13 0	0 14 0	0 13 0	0 14 0	0 13 0	0 14 0
2d do. do.	0 6 0	0 8 0	0 6 0	0 8 0	0 6 0	0 8 0
Tongues, per doz..	0 6 0	0 6 6	0 6 0	0 6 6	0 6 0	0 6 6
Neck, each	0 0 9	0 1 0	0 0 9	0 1 0	0 0 9	0 1 0
Head and Feet...	0 1 6	0 1 9	0 1 6	0 1 9	0 1 6	0 1 9
Heart, each......	0 0 6	0 0 0	0 0 6	0 0 0	0 0 6	0 0 0
Heart&Liver pr pr	0 1 3	0 1 6	0 1 3	0 1 6	0 1 3	0 1 6
Suet, per seer.....	0 5 6	0 6 0	0 5 6	0 6 0	0 5 6	0 6 0
Goat Mutton.						
Hind Quarter, 1st sort, each......	0 10 0	0 11 0	0 10 0	0 11 0	0 10 0	0 11 0
2d do. do.	0 6 0	0 7 0	0 6 0	0 7 0	0 6 0	0 7 0
Fore-Quarters, 1st sort, each......	0 10 0	0 11 0	0 10 0	0 11 0	0 10 0	0 11 0
2d do. do.	0 6 0	0 7 0	0 6 0	0 7 0	0 6 0	0 7 0
Saddle, 1st sort, ea	1 0 0	1 4 0	1 0 0	1 4 0	1 0 0	1 4 0
2d do. do.	0 8 0	0 10 0	0 8 0	0 10 0	0 8 0	0 10 0
Leg, 1st sort, each	0 10 0	0 12 0	0 10 0	0 12 0	0 10 0	0 12 0
2d do. do.	0 6 0	0 8 0	0 6 0	0 8 0	0 6 0	0 8 0
Loin, 1st sort, each	0 10 0	0 12 0	0 10 0	0 12 0	0 10 0	0 12 0
2d do. do.	0 4 0	0 5 0	0 4 0	0 5 0	0 4 0	0 5 0
Shoulder, 1st st. ea	0 5 0	0 6 0	0 5 0	0 6 0	0 5 0	0 6 0
2d do. do.	0 3 0	0 4 0	0 3 0	0 4 0	0 3 0	0 4 0
Breast, 1st sort, ea	0 8 0	0 10 0	0 8 0	0 10 0	0 8 0	0 10 0
2d do. do.	0 4 0	0 5 0	0 4 0	0 5 0	0 4 0	0 5 0
Neck, each	0 0 9	0 0 0	0 0 9	0 0 0	0 0 9	0 0 0
Head and feet ...	0 1 6	0 0 0	0 1 6	0 0 0	0 1 6	0 0 0
Heart, per pair..	0 0 6	0 0 0	0 0 6	0 0 0	0 0 6	0 0 0
Heart and Liver, per pair.......	1 3 0	0 0 0	1 3 0	0 0 0	1 3 0	0 0 0
Suet, per seer....	0 8 0	0 0 0	0 8 0	0 0 0	0 8 0	0 0 0
Lamb—Three Parts Grown.						
Hind Quarters, 1st sort, each......	0 14 0	1 0 0	0 14 0	1 0 0	0 14 0	1 0 0
2d do. do.	0 9 0	0 10 0	0 9 0	0 10 0	0 9 0	0 10 0
Fore-Quarters, 1st sort, each......	0 14 0	1 0 0	0 14 0	1 0 0	0 14 0	1 0 0
2d do. do.	0 9 0	0 10 0	0 9 0	0 10 0	0 9 0	0 10 0

ARTICLES.	PRICES.					
	Jan.		May.		Nov.	
	R. A. P.	R. A. P.	R. A. P.	R. A. P.	R. A. P.	R. A. P.
Neck, each......	0 0 6@	0 0 0	0 0 6@	0 0 0	0 0 6@	0 0 0
Head and Feet ..	0 1 3	0 0 0	0 1 3	0 0 0	0 1 3	0 0 0
Heart and Liver, per pair........	0 0 9	0 0 0	0 0 9	0 0 0	0 0 9	0 0 0
Kid—Small Sucking.						
Hind Quarters, 1st sort, each..	0 3 9	0 4 0	0 3 9	0 4 0	0 3 9	0 4 0
2d do. do. ..	0 3 0	0 3 3	0 3 0	0 3 3	0 3 0	0 3 3
Fore-Quarters, 1st sort, each .	0 4 0	0 4 6	0 4 0	0 4 6	0 4 0	0 4 6
2d do. do. ..	0 3 0	0 0 0	0 3 0	0 0 0	0 3 0	0 0 0
Neck, each	0 0 3	0 0 0	0 0 3	0 0 0	0 0 3	0 0 0
Head and Feet ..	0 1 3	0 0 0	0 1 3	0 0 0	0 1 3	0 0 0
Heart and Liver, per pair.......	0 0 9	0 0 0	0 0 9	0 0 0	0 0 9	0 0 0
Kid—Three Parts Grown.						
Hind-Quarters, 1st sort, each..	0 4 0	0 4 6	0 4 0	0 4 6	0 4 0	0 4 6
2d do. do. ..	0 3 0	0 3 6	0 3 0	0 3 6	0 3 0	0 3 6
Fore-Quarters, 1st sort, each...	0 3 0	0 3 6	0 3 0	0 3 6	0 3 0	0 3 6
2d do. do. ..	0 3 0	0 3 6	0 3 0	0 3 6	0 3 0	0 3 6
Neck, each	0 0 6	0 0 0	0 0 6	0 0 0	0 0 6	0 0 0
Head and Feet ...	0 1 3	0 0 0	0 1 3	0 0 0	0 1 3	0 0 0
Heart and Liver, per pair.	0 0 9	0 0 0	0 0 9	0 0 0	0 0 9	0 0 0
Pork.						
Hind-Quarters, 1st sort, each..	1 8 0	1 10 0	1 8 0	1 10 0	1 8 0	1 10 0
2d do. do. ..	1 2 0	1 4 0	1 2 0	1 4 0	1 2 0	1 4 0
Fore-Quarters, 1st sort, each..	1 8 0	1 10 0	1 8 0	1 10 0	1 8 0	1 10 0
2d do. do. ...	1 2 0	1 4 0	1 2 0	1 4 0	1 2 0	1 4 0
Leg, 1st sort, each.	0 14 0	1 0 0	0 14 0	1 0 0	0 14 0	1 0 0
2d do. do......	0 10 0	0 12 0	0 10 0	0 12 0	0 10 0	0 12 0
Loin, 1st st. each.	0 12 0	1 0 0	0 12 0	1 0 0	0 12 0	1 0 0
2d do. do.....	0 8 0	0 10 0	0 8 0	0 10 0	0 8 0	0 10 0
Shoulder, 1st sort, each..........	0 12 0	1 0 0	0 12 0	1 0 0	0 12 0	1 0 0
2d do. do. ..	0 8 0	0 10 0	0 8 0	0 10 0	0 8 0	0 10 0

ARTICLES.	PRICES. Jan. R. A. P.	R. A. P.	May. R. A. P.	R. A. P.	Nov. R. A. P.	R. A. P.
Breast, 1st sort, each........	0 12 0@	1 0 0	0 12 0@	1 0 0	0 12 0@	1 0 0
2d do. do.	0 8 0	0 10 0	0 8 0	0 10 0	0 8 0	0 10 0
Head, each......	0 4 0	0 5 0	0 4 0	0 5 0	0 4 0	0 5 0
Trotter's, good, per dozen........	0 3 0	0 4 0	0 3 0	0 4 0	0 3 0	0 4 0
Pigs, roasting, each	1 4 0	1 8 0	1 4 0	1 8 0	1 4 0	1 8 0
2d sort do. ..	0 14 0	1 0 0	0 14 0	1 0 0	0 14 0	1 0 0
Hogs' Lard, per maund.	13 0 0	14 0 0	13 0 0	14 0 0	13 0 0	14 0 0
Country Corned and Salted Meat.						
Beef.—from Natives.						
Rounds, 1st sort, each...........	3 4 0	3 8 0	2 0 0	2 4 0	1 8 0	1 12 0
2d do. do. ..	1 12 0	2 0 0	1 4 0	2 8 0	1 4 0	1 8 0
Briskets, 1st sort, each............	2 6 0	3 0 0	2 0 0	2 4 0	2 6 0	3 0 0
2d do. do. ...	1 6 0	1 8 0	1 6 0	1 8 0	1 6 0	0 0 0
Humps, 1st sort, each...........	5 8 0	6 0 0	3 8 0	4 0 0	5 8 0	6 0 0
2d do. do. ..	2 8 0	3 0 0	1 8 0	2 0 0	2 8 0	3 0 0
Tongue, 1st sort, each...........	0 8 0	0 10 0	0 8 0	0 10 0	0 8 0	0 10 0
2d do. do. ..	0 5 0	0 6 0	0 5 0	0 6 0	0 5 0	0 6 0
Pork from Europeans.						
Leg, 1st sort, each.	1 4 0	1 8 0	1 4 0	1 8 0	1 4 0	1 8 0
Shoulder, do.....	1 4 0	1 8 0	1 4 0	1 8 0	1 4 0	1 8 0
Ribs, spare, do. ..	1 8 0	2 0 0	1 8 0	2 0 0	1 8 0	2 0 0
Cheeks, corned, ea.	1 0 0	0 0 0	1 0 0	0 0 0	1 0 0	0 0 0
Bacon, 1st st. pr. lb.	0 8 0	0 0 0	0 8 0	0 0 0	0 8 0	0 0 0
Sausages, Bologna, per lb.	0 12 0	0 0 0	0 12 0	0 0 0	0 12 0	0 0 0
Fresh, 1st st. pr. sr.	1 0 0	0 0 0	1 0 0	0 0 0	1 0 0	0 0 0
Poultry.						
Turkies, cock, desee full roasting, each........	10 8 0	10 8 0	10 0 0	10 8 0	11 8 0	12 0 0
2d sort, do....	5 4 0	5 4 0	5 4 0	5 4 0	7 4 0	7 8 0

ARTICLES.	PRICES. Jan.		May.		Nov.	
	R. A. P.	R. A. P.	R. A. P.	R. A. P.	R. A. P.	R. A. P.
Hen turkies, full roasting, each...	5 0 0@	5 8 0	5 0 0@	5 8 0	5 0 0@	5 8 0
do. 2d sort, ea...	4 6 0	4 8 0	4 0 0	4 6 0	4 6 0	4 8 0
Turkeis, cock, Chittagong,* full roasting, each.....	5 8 0	6 0 0	5 8 0	6 0 0	0 0 0	0 0 0
Hen, do. * full roasting, each.....	3 0 0	3 4 0	3 0 0	3 4 0	0 0 0	0 0 0
Geese, full grown, each..............	1 9 0	1 10 0	1 9 0	1 10 0	1 4 0	1 5 0
Geese, half-grown, each.....	1 5 0	1 6 0	1 5 0	1 6 0	1 2 0	1 3 0
Fowls, Chittagong, extra large size, each............	0 11 0	0 12 0	0 11 0	0 12 0	0 11 0	0 12 0
full roasting, do.	0 9 0	0 10 0	0 9 0	0 10 0	0 9 0	0 10 0
Country, do. do.	0 7 6	0 8 0	0 7 6	0 8 0	0 7 6	0 8 0
Half grown, do.	0 3 6	0 4 0	0 3 6	0 4 0	0 3 6	0 4 0
Kurcha, 1st st.	0 2 0	0 2 3	0 2 0	0 2 3	0 2 0	0 2 3
Chickens, small.	0 1 6	0 1 9	0 1 6	0 1 9	0 1 6	0 1 9
Ducks, full roasting, do.........	0 6 0	0 6 6	0 6 0	0 6 6	0 6 0	0 6 6
2d sort, do...	0 3 6	0 4 0	0 3 6	0 4 0	0 3 6	0 4 0
Pigeons, 1st sort, per pair.......	0 3 0	0 3 3	0 3 0	0 3 3	0 3 0	0 3 3
Hare, full grown, each...........	0 0 0	0 0 0	0 0 0	0 0 0	0 0 0	0 0 0
Rabits, full grown, each..........	1 9 0	1 0 0	1 9 0	1 0 0	1 9 0	1 0 0

* This kind of Turkey can never be had in good condition; though apparently plump, yet when stript of their feathers, they scarcely exceed in size a large roasting fowl.

Fish.

(Such as are now procurable.)

Sable Fish, with Rocs, 1st sort, ea.	0 0 0	0 0 0	0 0 0	0 0 0	0 0 0	0 0 0
2d do. do...	0 0 0	0 0 0	0 0 0	0 0 0	0 0 0	0 0 0
Mangoe-Fish with Roes, 1st sort. ...	0 0 0	0 0 0	0 0 0	0 0 0	0 0 0	0 0 0
2d sort do. do	0 0 0	0 0 0	0 0 0	0 0 0	0 0 0	0 0 0
Roo-ec, large, per seer.......	0 4 0	0 5 0	0 4 0	0 5 0	0 4 0	0 5 0
Cutla, large do....	0 4 0	0 5 0	0 4 0	0 5 0	0 4 0	0 5 0
Mirgel, do. do....	0 4 0	0 0 0	0 4 0	0 0 0	0 4 0	0 0 0
Ko-ec, per corge..	0 3 0	0 3 6	0 3 0	0 3 6	0 3 0	0 3 6

ARTICLES.	PRICES. Jan.						May.						Nov.					
	R.	A.	P.	R.	A.	P.	R.	A.	P.	R.	A.	P.	R.	A.	P.	R.	A.	P.
Prawns, Bagda, 1st sort, per corge..	0	1	9@	0	2	0	0	1	9@	0	2	0	0	1	9@	0	2	0
Mocha, large 4 for	0	2	0	0	3	0	0	2	0	0	3	0	0	2	0	0	3	0
Crabs, 1st st. 4 for	0	1	0	0	1	6	0	1	0	0	1	6	0	1	0	0	1	6
Cookup, (Bekhtee) plentiful																		
Moonjee (Mullets) do............																		

Tareabungun, Bonspatch, Bhola, Tongra, Pankal Kankeela, Shoil Byne Singee, Chetole, Pungus, Chingree, &c. &c. proeurable.

Fruit.

(Such as are now proeurable.)

ARTICLES.	R.	A.	P.	R.	A.	P.	R.	A.	P.	R.	A.	P.	R.	A.	P.	R.	A.	P.
Oranges, 1st st. per corge.	0	2	9	0	3	0	0	0	0	0	0	0	0	0	0	0	0	0
2d do. do.....	0	2	0	0	2	3	0	0	0	0	0	0	0	0	0	0	0	0
Almonds, green, per 100..	0	1	3	0	1	6	0	1	3	0	1	6	0	0	0	0	0	0
Cocoa-nuts, large, ripe, each.......	0	0	6	0	0	0	0	0	6	0	0	0	0	0	6	0	0	0
green, per pair	0	0	3	0	0	6	0	0	3	0	0	6	0	0	3	0	0	6
Cueumbers, small 2 and 3 for....	0	0	3	0	0	0	0	0	3	0	0	0	0	0	3	0	0	0
Custard Apples, 1st sort, 4 for.......	0	3	0	0	3	3	0	0	0	0	0	0	0	3	0	0	3	3
Girkins, per eorge	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Goaves, 1st sort, per corge........	0	3	6	0	3	6	0	3	6	0	3	0	0	3	6	0	3	6
2d do. do....	0	2	0	0	2	3	0	2	0	0	2	3	0	2	0	0	2	3
Country Olives, 1st sort, per eorge..	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Leaches, 1st sort, per 100..........	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2d do. do....	0	0	0	0	5	0	0	0	0	0	5	0	0	0	0	0	5	0
Lemon patee, 2 and 3 for...	0	0	3	0	0	3	0	0	3	0	0	6	0	0	3	0	0	3
2d do. 3 and 4 for	0	0	3	0	0	0	0	0	3	0	0	0	0	0	3	0	0	0
Ripe Mangoes, 1st sort, per eorge...	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2d sort, do...	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Bombay Mangoes, 1st st. 0 and 0 for	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0.
2d do. 3 and 0 for	6	0	0	0	0	0	0	0	6	0	0	0	6	0	0	0	0	0
Papiahs, 1st st. ea.	0	0	9	0	1	3	0	0	9	0	1	3	0	0	9	0	1	3

ARTICLES.	PRICES.					
	JAN.		MAY.		NOV.	
	R. A. P.	R. A. P.	R. A. P.	R. A. P.	R. A. P.	R. A. P.
Plantains, 1st sort, per bunch......	0 1 6@	0 2 0	0 1 6@	0 2 0	0 1 6@	0 2 0
2d do. do....	0 0 6	0 0 9	0 0 6	0 0 9	0 0 6	0 0 9
Pomegranates, Patna, each......	0 4 0	0 5 0	0 4 0	0 5 0	0 4 0	0 5 0
Pumplenose, each	0 0 0	0 0 0	0 0 0	0 0 0	0 0 0	0 0 0
Rose Apples, 1st sort, per corge..	0 3 6	0 4 0	0 3 6	0 4 0	0 3 6	0 4 0
2d do. do...	0 2 0	0 2 6	0 2 0	0 2 6	0 2 0	0 2 6
Sugar Canes, each	0 0 3	0 0 0	0 0 3	0 0 0	0 0 3	0 0 0
Water-melons, 1st sort, each......	0 2 0	0 3 0	0 2 0	0 3 0	0 2 0	0 3 0
Vegetables.						
(Such as are now procurable.)						
Asparagus, 1st sort, per 100....	0 0 0	0 0 0	0 0 0	0 0 0	1 0 0	1 4 0
Brinjals, 1st sort, 3 and 4 for.. ...	0 0 3	0 0 0	0 0 3	0 0 0	0 0 3	0 0 0
2d do. 5 and 6 for	0 0 3	0 0 0	0 0 3	0 0 0	0 0 3	0 0 0
Cauliflower, 1st sort, each.....	0 3 0	0 3 6	0 0 0	0 0 0	0 0 0	0 0 0
2d do. do. ..	0 1 0	0 1 6	0 0 0	0 0 0	0 0 0	0 0 0
French Beans, per seer.....	0 2 0	0 2 6	0 3 9	0 4 0	0 7 0	0 8 0
Lettuce 0 and 0 for	0 0 3	0 0 0	0 0 3	0 0 0	0 0 3	0 0 0
Love Apples, (Beelaty Bygun) 30 for.....	0 0 3	0 0 0	0 0 3	0 0 0	0 0 3	0 0 0
Ochre, Dharose, 20 for.........	0 0 6	0 0 0	0 0 6	0 0 0	0 0 6	0 0 0
Onions, young, 2 bundles for	0 0 3	0 0 0	0 0 3	0 0 0	0 0 3	0 0 0
Oorchau, per seer.	0 0 0	0 0 0	0 0 0	0 0 0	0 0 0	0 0 0
Peas, Marrowfat, per seer.......	0 1 3	0 1 6	0 0 0	0 0 0	0 0 0	0 0 0
Beelaty, do. do.	0 1 0	0 0 0	0 0 0	0 0 0	0 0 0	0 0 0
Dutch, do. do.	0 0 6	0 0 0	0 0 0	0 0 0	0 0 0	0 0 0
Bunglaw.........	0 0 3	0 0 0	0 0 0	0 0 0	0 0 0	0 0 0
Plantains, green 3 and 4 for......	0 0 3	0 0 0	0 0 3	0 0 0	0 0 3	0 0 0
Potatoes, 1st sort, per seer.......	0 1 0	0 1 3	0 1 0	0 1 3	0 1 6	0 1 6
2d do. do....	0 0 9	0 1 3	0 0 9	0 1 3	0 1 0	0 1 6
3d do. do....	0 0 0	0 0 0	0 0 0	0 0 0	0 0 0	0 0 0
Patna, do. do....	0 0 0	0 0 0	0 0 0	0 0 0	0 0 0	0 0 0

ARTICLES.	PRICES. Jan.						May.						Nov.					
	R.	A.	P.	R.	A.	P.	R.	A.	P.	R.	A.	P.	R.	A.	P.	R.	A.	P.
Chirra Poonjee, 1st sort, per seer.	0	0	0@	0	0	0	0	0	0@	0	0	0	0	0	0@	0	0	0
2d do. do....	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
3d do. do....	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
sweet, per seer.	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Pulwul, or potole, per do..	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	1	3
Pumpkins, each as to size	0	0	3	0	0	6	0	0	3	0	0	6	0	0	3	0	0	6
sweet, do. do.	0	1	0	0	1	6	0	1	0	0	1	6	0	1	0	0	1	6
Radishes, 4 for...	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Greens.																		
Water Cresses, searee — Chowlie Sauge, Culmee do. Pulta do. &c. &c. plentiful.																		
Sweet Herbs.																		
Thyme, Parsley, Celery, Mint, Sage, Dhunia, Sulpa, Mettie, &c. &c. procurable.																		
Wines, Spirits, &c.																		
Ale, Hodgson's, per hhd.	50	0	0	70	0	0	50	0	0	70	0	0	50	0	0	70	0	0
per doz.........	5	0	0	9	0	0	5	0	0	9	0	0	5	0	0	9	0	0
Allsopp's per hhd	50	0	0	70	0	0	50	0	0	70	0	0	50	0	0	70	0	0
per doz..........	4	0	0	4	4	0	4	0	0	4	4	0	4	0	0	4	0	0
Brandy, Cognac, per gallon.........	3	7	0	3	8	0	3	7	0	3	8	0	3	7	0	3	8	0
Claret, English, Carbonell's, per dozen.	40	0	0	0	0	0	40	0	0	0	0	0	40	0	0	0	0	0
French, per doz...	6	0	0	30	0	0	6	0	0	30	0	0	6	0	0	30	0	0
Geneva, per gal...	2	0	0	2	4	0	2	0	0	2	4	0	2	0	0	2	4	0
Madeira, per pipe,	200	0	0	500	0	0	200	0	0	500	0	0	200	0	0	500	0	0
per dozen. ..	12	0	0	24	0	0	12	0	0	24	0	0	12	0	0	24	0	0
Port, quarts, per dozen...........	12	0	0	24	0	0	12	0	0	24	0	0	12	0	0	24	0	0
pints do.......	7	0	0	12	0	0	7	0	0	12	0	0	7	0	0	12	0	0

ARTICLES.	PRICES Jan.		May.		Nov.	
	R. A. P.	R. A. P.	R. A. P.	R. A. P.	R. A. P.	R. A. P.
Sherry, good, per pipe	450 0 0	@600 0 0	450 0 0	@600 0 0	450 0 0	@600 0 0
per doz......	12 0 0	14 0 0	12 0 0	14 0 0	12 5 0	14 0 0
Miscellaneous Articles.						
Ajwan, per seer..	0 1 9	0 2 0	0 1 9	0 2 0	0 1 9	0 2 0
Almonds, per md.	12 8 0	13 0 0	10 0 0	10 4 0	12 8 0	13 0 0
per seer...	0 5 0	0 5 6	0 4 0	0 4 3	0 5 0	0 5 6
Allspice, per seer.	3 0 0	4 0 0	3 0 0	4 0 0	3 0 0	4 0 0
Aniseed, per seer.	0 3 0	0 3 3	0 3 0	0 3 3	0 3 0	0 3 3
Arrowroot, per ℔.	2 0 0	2 12 0	2 0 0	2 12 0	2 0 0	2 12 0
bot. half ℔. do.	1 1 0	1 2 0	1 1 0	1 2 0	1 1 0	1 2 0
Balichong, per jar	1 0 0	2 0 0	1 0 0	2 0 0	1 0 0	2 0 0
Bamboo, per 100 (according to thickness)......	10 0 0	16 0 0	10 0 0	16 0 0	10 0 0	16 0 0
Barley-Sugar, per ℔..........	1 12 0	3 0 0	1 12 0	3 0 0	1 12 0	3 0 0
Barley, pearl, per seer	2 4 0	2 8 0	2 4 0	2 8 0	2 12 0	3 0 0
Bay-leaf, per seer	0 3 6	0 4 0	0 3 6	0 4 0	0 3 6	0 4 0
Beetlenut, Pendier per seer.	0 2 6	0 3 0	0 2 6	0 3 0	0 2 6	0 3 0
Country, do..	0 4 0	0 4 6	0 4 0	0 4 6	0 4 0	0 4 6
Beetle-leaf, or Pawn						
cha-chee, 100 leaves for.......	0 1 3	0 6 0	0 1 3	0 6 0	0 1 3	0 6 0
Bungalow do.	0 0 6	0 0 0	0 0 6	0 0 0	0 0 6	0 0 0
New, do. do. 100 leaves........	0 0 0	0 0 0	0 0 0	0 0 0	0 0 0	0 0 0
Blankets, Witney, each	3 0 0	16 0 0	3 0 0	16 0 0	3 0 0	16 0 0
for Horses.... do.	0 9 0	0 10 0	0 9 0	0 10 0	0 9 0	0 10 0
Bottles, English, per 100.......	10 0 0	11 0 0	10 0 0	11 0 0	10 0 0	11 0 0
Bottles, Liverpool, per 100.	6 12 0	7 0 0	6 12 0	7 0 0	6 12 0	7 0 0
Porter, do. per100	5 8 0	6 0 0	5 8 0	6 0 0	5 8 0	6 0 0
French, pr. 100.	4 0 0	3 8 0	4 0 0	3 8 0	4 0 0	3 8 0
Bran, wheat, per maund	0 15 0	1 0 0	0 15 0	1 0 0	0 15 0	1 0 0
Bricks, 11 inches, per 1000.	4 12 0	4 13 0	4 12 0	4 13 0	4 12 0	4 13 0
9 inches, per 1000	2 2 0	2 4 0	2 2 0	2 4 0	2 2 0	2 4 0

ARTICLES.	PRICES. Jan. R. A. P.	Jan. R. A. P.	May. R. A. P.	May. R. A. P.	Nov. R. A. P.	Nov. R. A. P.
Brick-Dust, 1st st. 100 maund..	11 0 0 @	14 0 0	11 0 0 @	14 0 0	11 0 0 @	14 0 0
2d do......	12 0 0	13 0 0	12 0 0	13 0 0	12 0 0	13 0 0
Brimstone, pr seer	0 4 0	0 4 6	0 4 0	0 4 6	0 4 0	0 4 6
Candles, wax, 1st sort, per seer	1 7 0	1 8 0	1 7 0	1 8 0	1 7 0	1 8 0
2d do.......	1 5 0	1 6 0	1 5 0	1 6 0	1 5 0	1 6 0
Candles, tallow, 1st sort, per maund	14 0 0	15 0 0	14 0 0	15 0 0	14 0 0	15 0 0
2d do......	11 0 0	12 0 0	11 0 0	12 0 0	11 0 0	12 0 0
Capers, per bottle	2 4 0	2 8 0	2 4 0	2 8 0	2 4 0	2 8 0
Cardamons, Malabar, per seer...	2 8 0	4 0 0	2 8 0	4 0 0	2 8 0	4 0 0
Cashew Nuts, pr sr	0 0 6	0 1 0	0 0 6	0 1 0	0 0 6	0 1 0
Chalk, per seer..	0 0 3	0 0 6	0 0 3	0 0 6	0 0 3	0 0 6
Charcoal, 1st sort, per maund	1 0 0	1 2 0	1 0 0	1 2 0	1 0 0	1 2 0
2d do. do.	0 0 0	0 0 0	0 0 0	0 0 0	0 0 0	0 0 0
Cheese, pine, pr. lb	0 0 0	0 0 0	0 0 0	0 0 0	0 0 0	0 0 0
Dacca, per seer.	0 8 0	0 9 0	0 8 0	0 9 0	0 8 0	0 9 0
Bandel, wg. 1 lb ea.	0 3 6	0 3 9	0 3 6	0 3 9	0 3 6	0 3 9
Cheese Cakes, Macaroons and Tartlets, 1st sort per dozen......	0 10 0	0 12 0	0 10 0	0 12 0	0 10 0	0 12 0
2d do. do.	0 6 0	0 8 0	0 6 0	0 8 0	0 6 0	0 8 0
Inferior, 8 doz. for	1 0 0	0 0 0	1 0 0	0 0 0	1 0 0	0 0 0
Cheratta, per seer	0 3 0	0 3 3	0 3 0	0 3 3	0 3 0	0 3 3
Cheroots, Havana per 100.	3 8 0	4 0 0	3 8 0	4 0 0	3 8 0	4 0 0
Manilla, do....	2 8 0	2 12 0	2 8 0	2 12 0	2 8 0	2 12 0
Chinsurah, per box of 250	1 0 0	1 8 0	1 0 0	1 8 0	1 0 0	1 8 0
Calcutta, per 100	0 12 0	1 0 0	0 12 0	1 0 0	0 12 0	1 0 0
Chillies, dried pr sr	0 2 0	0 2 6	0 2 3	0 2 6	0 2 3	0 2 6
fresh, do...	0 0 9	0 1 0	0 0 9	0 1 0	0 0 9	0 1 0
Chocolate, per lb..	1 0 0	1 1 0	1 0 0	1 1 0	1 0 0	1 1 0
Chunam, import wt. per. 100 md	43 0 0	44 0 0	43 0 0	44 0 0	43 0 0	44 0 0
export do..	37 0 0	38 0 0	37 0 0	38 0 0	37 0 0	38 0 0
Cinnamon, pr. seer	0 14 0	0 15 0	0 14 0	0 15 0	0 14 0	0 15 0
Cloves, per seer...	0 13 0	0 14 0	0 13 0	0 14 0	0 13 0	0 14 0
Cocoa, per lb....	2 12 0	3 0 0	2 12 0	3 0 0	2 12 0	3 0 0
Coir, Laccadiva, per seer...	0 0 0	0 0 0	0 0 0	0 0 0	0 0 0	0 0 0
Coir, Maldiva, pr sr	0 5 0	0 5 6	0 5 0	0 5 6	0 5 0	0 5 6
Coffee, Mocha, picked, per seer.	0 10 6	0 10 6	0 10 6	0 10 6	0 10 6	0 10 6

ARTICLES.	PRICES.					
	Jan.		May.		Nov.	
	R. A. P.	R. A. P.	R. A. P.	R. A. P.	R. A. P.	R. A. P.
Bourbon coffee, per seer.	0 7 0@	0 7 6	0 7 0@	0 7 6	0 7 0@	0 7 0
Comfits, country, per ℔.	1 0 0	1 4 0	1 0 0	1 4 0	1 0 0	1 4 0
Coriander seed, per seer.	0 1 9	0 2 0	0 1 9	0 2 0	0 1 9	0 2 0
Cork, wine, per grs.	4 0 0	3 8 0	4 0 0	3 8 0	4 0 0	3 8 0
beer do. do.	1 8 0	2 0 0	1 8 0	2 0 0	1 8 0	2 0 0
Cummin-sd. pr. sr.	0 5 0	0 5 6	0 5 0	0 5 0	0 5 0	0 5 6
Currants, per seer.	3 12 0	4 0 0	2 8 0	2 12 0	3 12 0	4 0 0
Custard, per dozen cups	2 0 0	3 0 0	2 0 0	3 0 0	2 0 0	3 0 0
Dates, dried, per sr.	0 2 0	0 2 3	0 2 0	0 2 3	0 2 0	0 2 3
moist, do......	0 2 0	0 4 0	0 2 0	0 4 0	0 2 0	0 4 0
Dhall, moonge, clear'd of husk per seer.	0 1 6	0 1 9	0 1 6	0 1 9	0 1 6	0 1 9
boot, do. do. ...	0 1 0	0 0 0	0 1 0	0 0 0	0 1 0	0 0 0
urruhr do. do...	0 1 0	0 0 0	0 1 0	0 0 0	0 1 0	0 0 0
mussoor, do. do.	0 0 9	0 0 0	0 0 9	0 0 0	0 0 9	0 0 0
Eau-de-Cologne, per phial......	0 6 0	0 7 0	0 6 0	0 7 0	0 6 0	0 7 0
Eggs, fowl, fresh per corge.	0 4 0	0 5 0	0 4 0	0 5 0	0 4 0	0 5 0
ducks, do. do. .	0 2 0	0 2 0	0 2 0	0 2 0	0 2 0	0 2 0
FigsTurkey, pr. ℔.	0 4 0	0 7 0	0 4 0	0 7 0	0 4 0	0 7 0
Fire-wood split 1st st. 3½ mds. for .	1 0 0	1 0 0	1 0 0	0 0 0	1 0 0	0 0 0
2d sort 4 do..	1 0 0	1 0 0	1 0 0	0 0 0	1 0 0	0 0 0
3d sort 4½ do...	1 0 0	1 0 0	1 0 0	0 0 0	1 0 0	0 0 0
4th sort 5 do...	1 0 0	0 0 0	1 0 0	0 0 0	1 0 0	0 0 0
Garlic, per seer.	0 1 3	0 1 6	0 1 3	0 1 6	0 1 3	0 1 6
Ghee, cow, 1st sort, 1 seer 4 chs. for	1 0 0	0 0 0	1 0 0	0 0 0	1 0 0	0 0 0
2d do. 1sr. 8 chs. for	1 0 0	0 0 0	1 0 0	0 0 0	1 0 0	0 0 0
Buffalos, 1st sort 1 seer 8 chs. for	1 0 0	0 0 0	1 0 0	0 0 0	1 0 0	0 0 0
2d do. 1sr. 12chs. for	1 0 0	0 0 0	1 0 0	0 0 0	1 0 0	0 0 0
Ginger, fresh pr. sr.	0 1 3	0 1 6	0 1 3	0 1 6	0 1 3	0 1 6
dry, Patna do .	0 2 6	0 3 0	0 2 6	0 3 0	0 2 6	0 3 0
Grain, Rice, Patna per maund. .	0 0 0	0 0 0	0 0 0	0 0 0	0 0 0	0 0 0
Patchery, 1st sort	3 12 0	4 0 0	3 12 0	4 0 0	3 12 0	4 0 0
do. 2d do.	1 8 0	2 4 0	1 8 0	2 4 0	1 8 0	2 4 0
Moonghy, 1st sort	1 7 0	1 8 0	1 7 0	1 8 0	1 7 0	1 8 0
do. do. 2d do.	1 2 0	1 3 0	1 2 0	1 3 0	1 2 0	1 3 0
Ballum, 1st st. do.	1 12 0	2 0 0	1 12 0	2 0 0	1 12 0	2 0 0
Rauree, pr. maund	0 0 0	0 0 0	0 0 0	0 0 0	0 0 0	0 0 0
Wheat, do......	2 0 0	2 2 0	2 0 0	2 2 0	2 0 0	2 2 0

ARTICLES.	PRICES. Jan. R. A. P.	Jan. R. A. P.	May. R. A. P.	May. R. A. P.	Nov. R. A. P.	Nov. R. A. P.
Guncajallah, pr md	1 14 0	@1 15 0	1 14 0	@1 15 0	1 14 0	@1 15 0
Jamalee, do.	1 10 0	1 11 0	1 10 0	1 11 0	1 10 0	1 11 0
Gram, Patna, 1st sort, per maund.	1 2 0	1 2 0	1 3 6	1 4 0	1 2 6	1 2 6
do. 2d do. do...	1 0 0	1 1 0	1 1 6	1 2 0	1 0 0	1 1 0
do. new, 1st sort	0 0 0	0 0 0	0 0 0	0 0 0	0 0 0	0 0 0
Peas, Dutch, white per maund......	1 12 0	1 13 0	1 12 0	1 13 0	1 12 0	1 13 0
Moong Cully, do.	2 8 0	2 9 0	2 8 0	2 9 0	2 8 0	2 9 0
Mash, Cully, do.	1 6 0	1 12 0	1 6 0	1 12 0	1 6 0	1 12 0
Tewora, or Khasaree Mutter....	0 15 0	1 0 0	0 15 0	1 0 0	0 15 0	1 0 0
Cubree, or Pyra Mutter, do. do.	0 14 0	0 14 6	0 14 0	0 14 6	0 14 0	0 14 6
Dhall, urruhr good do.......	0 15 0	2 0 0	1 15 0	2 0 0	1 15 0	2 0 0
Paddy, per maund	0 14 0	0 14 6	0 14 0	0 14 6	0 14 0	0 14 6
Gunpowder, pr. lb.	1 8 0	1 10 0	1 8 0	1 10 0	1 8 0	1 10 0
Hair-powder, Smyth's per lb..	0 14 0	1 0 0	0 14 0	1 0 0	0 14 0	1 0 0
Hams, Yorkshire, per lb.	1 0 0	1 4 0	1 0 0	1 4 0	1 0 0	1 4 0
Hay, per maund .	0 13 0	0 14 0	0 13 0	0 14 0	0 13 0	0 14 0
per 1000 large bundles........	6 12 0	7 0 0	6 12 0	7 0 0	7 8 0	8 0 0
Herrings, pickled, per firkin.........	8 0 0	9 0 0	8 0 0	9 0 0	8 0 0	9 0 0
Honey, country, 5 to 6 seers, for...	1 0 0	0 0 0	1 0 0	0 0 0	1 0 0	0 0 0
Hungary Water, per bottle..	0 4 0	0 8 0	0 4 0	0 8 0	0 4 0	0 8 0
Isinglass, Europe, per lb...	5 8 0	6 0 0	5 8 0	6 0 0	5 8 0	6 0 0
Country, do...	2 8 0	3 0 0	2 8 0	3 0 0	2 8 0	3 0 0
Jams and Jellies, Europe, p 3lb. jar	6 8 0	7 8 0	6 8 0	7 8 0	6 8 0	7 8 0
Jellies, country, currunda, guava, mangoe, &c. per lb	1 8 0	1 10 0	1 8 0	1 10 0	1 8 0	1 10 0
Jagree, of date, 1st sort, per seer .	0 1 0	0 1 3	0 1 0	0 1 3	0 1 0	0 1 3
for Tobacco, per maund..........	1 10 0	2 0 0	1 10 0	2 0 0	1 10 0	2 0 0
Kutch, pabree, 1st sort, per seer...	0 6 0	0 0 0	0 6 0	0 0 0	0 6 0	0 0 0
Lavender Water, Smyth's per pint bottle.........	4 0 0	1 4 0	4 0 0	4 4 0	4 0 0	4 4 0

ARTICLES.	PRICES. Jan. R. A. P.	Jan. R. A. P.	May. R. A. P.	May. R. A. P.	Nov. R. A. P.	Nov. R. A. P.
Lime-Juice, per gallon	2 0 0@	2 2 0	2 0 0@	2 2 0	2 0 0@	2 2 0
per bottle.	0 6 0	0 7 0	0 6 0	0 7 0	0 6 0	0 7 0
Mace, good, per sr.	5 8 0	6 0 0	5 8 0	6 0 0	5 8 0	6 0 0
Marmalade, country, of sorts, p. lb	6 0 0	6 8 0	6 0 0	6 8 0	6 0 0	6 8 0
Milk of Rose, p. bot	5 4 0	5 8 0	5 4 0	5 8 0	5 4 0	5 8 0
Milk-curd, per seer	0 4 0	0 6 0	0 4 0	0 6 0	0 4 0	0 6 0
Morocco skins, ea.	4 0 0	5 0 0	4 0 0	5 0 0	4 0 0	5 0 0
Mustard, pr lb bot	1 4 0	1 6 0	1 4 0	1 6 0	1 4 0	1 6 0
per half do...	0 13 6	0 14 0	0 13 6	0 14 0	0 13 6	0 14 0
Mustard seed, p. sr	0 1 3	0 1 6	0 1 3	0 1 6	0 1 3	0 1 6
Mydah, 1st sort, per maund....	3 0 0	4 0 0	3 0 0	4 0 0	3 0 0	4 0 0
per seer..	0 1 6	0 1 9	0 1 6	0 1 9	0 1 6	0 1 9
Nutmegs, good, per seer.......	4 0 0	4 4 0	4 0 0	4 4 0	4 0 0	4 4 0
Oats, 1st, per md.	1 10 6	1 11 0	1 10 6	1 11 0	1 10 6	1 11 0
2d do............	1 10 0	1 11 0	1 10 0	1 11 0	1 10 0	1 11 0
Oatmeal, per seer	1 10 0	1 11 0	1 10 0	1 11 0	1 10 0	1 11 0
Oil, salad, per bot.	1 0 0	1 8 0	1 0 0	1 8 0	1 0 0	1 8 0
castor, Bhaulgulpore, do..........	0 8 0	0 10 0	0 8 0	0 10 0	0 8 0	0 10 0
cold-drawn, p pint	2 8 0	3 0 0	2 8 0	3 0 0	2 8 0	3 0 0
sesamun, (teel) 3 seers 0 chs for...	1 0 0	0 0 0	1 0 0	0 0 0	1 0 0	0 0 0
mustard, 5 srs 0 chs	1 0 0	0 0 0	1 0 0	0 0 0	1 0 0	0 0 0
Linseed, pr gallon.	2 2 0	2 4 0	2 2 0	2 4 0	2 2 0	2 4 0
Cocoanut, 1st sort, per maund.....	13 2 0	13 4 0	11 0 0	11 4 0	13 2 0	13 4 0
Onions, Patna, white, per seer.	0 2 0	0 2 6	0 2 0	0 2 6	0 2 0	0 2 6
red, do......	0 1 3	0 1 9	0 1 3	0 1 9	0 1 3	0 1 9
small, per seer.	0 0 6	0 0 0	0 0 6	0 0 0	0 0 6	0 0 0
Ottah, 1st sort, per maund	3 4 0	3 8 0	3 4 0	3 8 0	3 4 0	3 8 0
per seer.....	0 1 0	0 1 3	0 1 0	0 1 3	0 1 0	0 1 3
Paint, best white mixed, per lb...	0 2 0	0 2 3	0 2 0	0 2 3	0 2 0	0 2 3
black, do. do.	0 2 0	0 2 3	0 2 0	0 2 3	0 2 0	0 2 3
green, do. do.	0 3 0	0 4 0	0 3 0	0 4 0	0 3 0	0 4 0
yellow, do. do.	0 1 6	0 2 0	0 1 6	0 2 0	0 1 6	0 2 0
red, do. do.	0 2 0	0 2 3	0 2 0	0 2 3	0 2 0	0 2 3
Pepper, Malabar, per seer.......	0 4 9	0 5 0	0 4 9	0 5 0	0 4 9	0 5 0
White......	0 9 6	0 10 0	0 9 6	0 10 0	0 9 6	0 10 0
Long, do ...	0 7 0	0 7 6	0 7 0	0 7 6	0 7 0	0 7 6
Pistachio Nuts.						

ARTICLES.	PRICES.					
	JAN.		MAY.		NOV.	
	R. A. P.	R. A. P.	R. A. P.	R. A. P.	R. A. P.	R. A. P.
picked from nuts per seer......	1 0 0 @	1 4 0	1 0 0 @	1 4 0	1 0 0 @	1 4 0
Pickles, Europe, p square	2 4 0	2 8 0	2 4 0	2 8 0	2 4 0	2 8 0
country, do......	1 0 0	1 4 0	1 0 0	1 4 0	1 0 0	1 4 0
Pitch, per seer....	0 1 9	0 2 0	0 1 9	0 2 0	0 1 9	0 2 0
Plums, French, per lb........	1 0 0	1 4 0	1 0 0	1 4 0	1 0 0	1 4 0
Plum Cake, pr lb.	1 2 0	1 4 0	1 2 0	1 4 0	1 2 0	1 4 0
Pomatum, Smyth's per pint........	0 12 0	0 14 0	0 12 0	0 14 0	0 12 0	0 14 0
Prunes, Persian 1st sort, per seer...	0 0 0	0 0 0	0 0 0	0 0 0	0 0 0	0 0 0
2d do. do....	0 0 0	0 0 0	0 0 0	0 0 0	0 0 0	0 0 0
Prunes, French, per square, of 3	3 4 0	3 8 0	3 4 0	3 8 0	3 4 0	3 8 0
Raisins, 1st sort, per seer.......	0 6 0	0 7 0	0 6 0	0 7 0	0 6 0	0 7 0
2d do.......	0 4 0	0 4 3	0 4 0	0 4 3	0 4 0	0 4 3
muscatel, do.	0 0 0	0 0 0	0 0 0	0 0 0	0 0 0	0 0 0
bloom, do.....	1 12 0	2 0 0	1 12 0	2 0 0	1 12 0	2 0 0
Rattans, best, per 100...	1 5 0	1 6 0	1 5 0	1 6 0	1 5 0	1 6 0
Rose-Water, 1st sort, per seer...	0 12 0	0 13 0	0 12 0	0 13 0	0 12 0	0 13 0
Sago, pearl, 1st sort, per seer...	0 3 9	0 4 0	0 3 6	0 4 0	0 3 6	0 4 0
2d do. do....	0 2 3	0 2 6	0 2 3	0 2 6	0 2 3	0 2 6
Salmon, pickled, per keg........	2 0 0	2 8 0	2 0 0	2 8 0	2 0 0	2 8 0
in cans, per can..	0 0 0	0 0 0	0 0 0	0 0 0	0 0 0	0 0 0
Salt, Smelling, Smith's, per stopped bottle..	1 8 0	1 12 0	1 8 0	1 12 0	1 8 0	1 12 0
Salt white, pr seer	0 2 6	0 2 9	0 2 6	0 2 0	0 2 6	0 2 9
brown, do......	0 2 0	0 0 0	0 2 0	0 0 0	0 2 0	0 0 0
Saltpetre, per seer	0 2 6	0 3 0	0 2 6	0 3 0	0 2 6	0 3 0
Sardines, in butter, per canister.....	4 0 0	4 4 0	4 0 0	4 4 0	4 0 0	4 4 0
Sauces, of sorts, per bottle......	1 8 0	2 8 0	1 8 0	2 8 0	1 8 0	2 8 0
Senna-Leaf, per sr.	0 8 0	0 10 0	0 8 0	0 10 0	0 8 0	0 10 0
Shoe-Blacking, Day and Martin's, per bottle,	0 8 0	0 9 0	0 8 0	0 9 0	0 8 0	0 9 0
Snuff, Masulipatam, per bottle.	2 4 0	2 8 0	2 4 0	2 8 0	2 4 0	2 8 0
Maccoba, do.	6 0 0	6 4 0	6 0 0	6 4 0	6 0 0	6 4 0

ARTICLES.	PRICES.																	
	Jan.						May.						Nov.					
	R.	A.	P.	R.	A.	P.	R.	A.	P.	R.	A.	P.	R.	A.	P.	R.	A.	P.
Soap, Europe, scented, pr doz.	1	8	0 @	2	8	0	1	8	0 @	2	8	0	1	8	0 @	2	8	0
Dacca, per sr.	0	4	0	0	4	6	0	4	0	0	4	6	0	4	0	0	4	6
Soda-Water, in pints, per dozen	2	8	0	2	10	0	2	8	0	2	10	0	2	8	0	2	10	0
½ pints, do...	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Soojee, 1st sort, pr maund...	4	0	0	5	0	0	4	0	0	5	0	0	4	0	0	5	0	0
per seer....	0	1	9	0	2	0	0	1	9	0	2	0	0	1	9	0	2	0
Straw, large bund per kahun......	4	12	0	5	0	0	4	12	0	5	0	0	4	12	0	5	0	0
small, do. do.	3	0	0	3	8	0	3	0	0	3	8	0	3	0	0	3	8	0
Sugar fine, 3 seers 8 chs. for.......	1	0	0	0	0	0	1	0	0	0	0	0	1	0	0	0	0	0
2d sort, 4 seers. 0 chs. for... .	1	0	0	0	0	0	1	0	0	0	0	0	1	0	0	0	0	0
Sugar-Candy, China, 1st st. per sr	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2d sort, do..	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Sugar-Candy, Cy. 1st sort, 2 seers, 1 chs. for........	1	0	0	0	0	0	1	0	0	0	0	0	1	0	0	0	0	0
2d do. 2 seers, 6 chs. for.......	1	0	0	0	0	0	1	0	0	0	0	0	1	0	0	0	0	0
Syrups, lime, tamarinds, &c. per bottle.	1	0	0	1	8	0	1	0	0	1	8	0	1	0	0	1	8	0
Tamarinds, per sr	0	1	0	0	1	3	0	1	0	0	1	3	0	1	0	0	1	3
Tar, Stockholm, pr seer	0	5	0	0	5	6	0	5	0	0	5	6	0	5	0	0	5	6
American, do.	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Tea, hyson, per sr	4	0	0	4	8	0	4	0	0	4	8	0	4	0	0	4	8	0
Souching, do.	4	0	0	4	4	0	4	0	0	4	4	0	4	0	0	4	4	0
Pekoe, do.	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
gunpowder, do.	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
pounchong, do.	4	0	0	5	0	0	4	0	0	5	0	0	4	0	0	5	0	0
Tiles, long, thick, per 100.......	3	2	0	3	4	0	3	2	0	3	4	0	3	2	0	3	4	0
thin, do.	0	11	0	0	14	0	0	11	0	0	14	0	0	11	0	0	14	0
Square, thick, do.	3	4	0	3	4	0	3	4	0	3	4	0	3	4	0	3	4	0
thin, do.	1	0	0	1	2	0	1	0	0	1	2	0	1	0	0	1	2	0
Tobacco bhilsa, for the hookah, 1st sort, per maund	25	0	0	30	0	0	25	0	0	30	0	0	25	0	0	30	0	0
do. do. 2d do.	14	0	0	20	0	0	14	0	0	20	0	0	14	0	0	20	0	0
do. do. 3d do.	10	0	0	12	0	0	10	0	0	12	0	0	10	0	0	12	0	0
inferior, do. do.	5	0	0	6	0	0	5	0	0	6	0	0	5	0	0	6	0	0
strong, common do.	6	4	0	6	8	0	6	4	0	6	8	0	6	4	0	6	8	0

ARTICLES.	PRICES.																	
	Jan.						May.						Nov.					
	R.	A.	P.	R.	A.	P.	R.	A.	P.	R.	A.	P.	R.	A.	P.	R.	A.	P.
Tobacco leaf, bhilsa, per maund...	25	0	0@	28	0	0	25	0	0@	28	0	0	25	0	0@	28	0	0
Turmeric, 1st sort, per seer.	0	1	6	0	2	0	0	1	6	0	2	0	0	1	6	0	2	0
Turpentine, per. sr	1	9	0	1	10	0	1	2	0	1	3	0	1	9	0	1	10	0
Verdigris, per seer	1	0	0	1	2	0	1	0	0	1	2	0	1	0	0	1	2	0
Vinegar, Wyatt's per bottle......	0	12	0	0	13	0	0	13	0	0	13	0	0	12	0	0	13	0
Country, pr. gal	1	2	0	0	3	0	0	3	0	0	3	0	1	2	0	0	3	0
White Lead, pr. sr	0	7	0	0	7	6	0	7	0	0	7	9	0	7	0	0	7	6
Wallnuts, per seer	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0

OBSERVATIONS ON THE MARKET.

GHOSTH—MEAT.

	Jan.	May.	Nov.
Beef	large supply every morning	large supply every morning	large supply every morning.
Patna, Sheep Mutton	scarce	scarce	scarce.
Country, Sheep Mutton	plentiful	plentiful	plentiful.
do. Lamb,	do	do	do.
Kid	do	do	do.
Veal	do	do	do.
Pork	do	do	do.
Pigs, roasting	do	do	do.

MUTCHLEE—FISH.

Tubsa Mutchee, (Mangoe Fish)	gone out	a few procurable.	gone out.
Hilsa Mutchee, (Sable Fish)	plentiful	gone out	plentiful.
Beckhtee, (Cock-up)	do	scarce	do.
Moonjee, (Mullet,)	do	procurable	do.
Banspattah	do	do	do.
Khankeelah	do	scarce	do.
Rowe	do	do	do.
Cutla	do	do	do.
Mirgael	do	do	do.
Bholah	scarce	scarce	scarce.
Tangra	plentiful	do	plentiful.
Quoye, (Carp)	do	procurable	do.
Coochia, (Eels)	do	do	do.
Mangoor	do	do	do.
Singee	do	do	do.
Beleah	do	do	do.

	JAN.	MAY.	NOV.
Pairsah	plentiful	procurable	plentiful.
Chenguah	do	do	do.
Phankal	do	do	do.
Prawns, Barah Chingree	do	a few procurable.	do.
Bagda, Chingree		do	
Chotah, Chingree.	do	plentiful	do.
Khanera, (Crab)	scarce	scarce	scarce.
And many others of inferior note.			

MOORGEE—FOWLS.

	JAN.	MAY.	NOV.
Chittagong Fowls	scarce	scarce	scarce.
Country, do	plentiful	plentiful	plentiful.
Half-grown,	do	do	do.
Geese,	do	do	do.
Half-grown,	do	do	do.
Ducks,	do	do	do.
Young Pigeons	do	do	do.

TURKAREE—VEGETABLES.

	JAN.	MAY.	NOV.
Mutter, (Green Peas)	plentiful	gone out.	going out.
Fullcobee, (Cauliflower)	do	do	do.
Asparagus	scarce	few at market	plentiful.
Cobee, (Cabbages) white		procurable.	
Old Cobee, (Nole Cole)	gone out.	gone out.	going out.
Artichoke	plentiful	do	do.
French Beans	do	do	plentiful.
Potatoes	do	plentiful	do.
Dhorose, (Ramshorn)	do	do	do.
Secureund, Alloo, (Sweet Potatoes)	do	scarce	do.
Salgram, (Turnips)	do	do.	do.
Gajur, (Carrots)	do	do.	do.
Kuddoo, (Pumpkins)	do	plentiful	do.
Kuddema, (Sweet) Pumpkins)	do	do	do.
Bygun, (Brinjals)	do	do	do.
Belaty-Bygun	do	do	scarce.

	Jan.	May.	Nov.
Kheerah, (Cucumber).......	scarce..........	plentiful.........	scarce.
Oorehah........	do..........	scarce..........	do.
Chumlie..........	do............	plentiful.......	do.
Palome..........	plentiful........	do	plentiful.
Loll...........	do...........	in season.	do.

PHUIL—FRUIT.

Cumla Limboo (Oranges)......	plentiful........	gone out.........	in season.
Pucka-Aum, (Ripe Mangoe). . ..	gone out...... ..	few at market. ..	gone out.
Kutcha Aum, (Green Mangoe).........	do..........	plentiful........	do.
Peachphol, (Peaches)......	do..........	few procurable. .	do.
Nichoo-phol, (Lechees)......	do............	plentiful.........	do.
Golaub Jam, (Rose Apple)..	do............	do.......... .	do.
Jaumrool, (Star Apples)........	do........	few procurable...	do.
Footee, (Musk Melon)........	plentiful..........	do.	plentiful.
Atta, (Custard-Apples)........	scarce..........	gone out.	scarce.
Annaross, (Pine-Apple).........	do............	few procurable...	do.
Geeaboo, (Guavas).........	do............	do.	do.
Loquarts......	gone out.......	gone out.	gone out.
Toot, (Mulberries)..........	do............	do.	do.
Taparee, (Gooseberries)........	do......	do....	do.
Turmoge, (Water Melon)........	do.	plentiful.	do.
Patee Limboo, (Lemons)......	plentiful........	gone out.	plentiful.
Papiahs..........	do..........	plentiful....	do.
Dessee Buddum, (Country Almonds).	do	do...	do.
Ook, (Sugar Cane)..... ...	do.	do......	do.
Imlee, (Tamarinds), ripe....	in abundance....	in abundance....	in abundance.

DIGHA FARM—DINAPOOR.

LIVE STOCK.

		RS.	A.	P.
Fine large fed Bullocks,	per pair..	100 to 150	0	0
Europe and China breeding Sows and Pigs		25	0	0
Small porkers		12	0	0
Less size do		10	0	0
Rabbits,	per pair..	3	0	0
Gram fed Sheep,	each..	8	0	0
Grass, do.	do...	3	0	0
Milch Goats		8	0	0
Gynahs, fat, and fit for immediate use,	per pair..	60	0	0
Fat cock Turkeys,	each..	7	0	0
Fat hen		4	0	0
Geese fat	per pair...	3	0	0
Ducks, fat	doz...	12	0	0
Fowls, do	pair...	2	0	0
Young Pigeons	doz...	3	0	0
Guinea Fowls	pair...	4	0	0
Bantam do	,, ...	6	0	0
Muscovy Ducks	,, ...	4	0	0
Middling size Roasting Fowls	doz...	6	0	0
Less size Fowls	,, ...	4	0	0
Chickens	,, ...	2	0	0

SALTED AND CURED PROVISIONS.

Kegs containing 2 Rounds of Beef in prepared Pickle	per keg.	16	0	0
do. Briskets do	,, ...	16	0	0
do. small prime do. 8 pieces do	,, ...	16	0	0
do. Pork do. 8 to 10 do	,, ...	16	0	0
do. Pig's cheeks, feet and tongues.. do	,, ...	16	0	0
do. 12 large Bullock Tongues in do	,, ...	15	0	0
do. 12 middling size do. dried	,, ...	10	0	0
Small kegs containing 12 highly seasoned Bologna Sausages in rendered suet	,, ...	16	0	0
Small Mottled Sausages in rendered suet	,, ..	12	0	0
do. German do. do	,, ...	12	0	0

		RS.	A.	P.
Hams	per ℔	0	12	0
Mutton Hams	,,	0	8	0
Beef do	,,	0	6	0
Bacon	,,	0	6	0
Beef Bacon	,,	0	6	0
Hogs' cheeks, smoked	,,	0	6	0
Mutton Bacon	,,	0	6	0
Hung Beef	,,	0	6	0
Colared Beef	,,	0	12	0
do. Veal	,,	0	12	0
do. Pig	,,	0	12	0
Buttocks of Beef salted	each	6	0	0
Brisket of do. do	,,	6	0	0
Ribs of do. do	,,	5	8	0
Humps, large, smoked	per ℔	1	0	0
do. Pickled	,,	0	12	0
Bullocks' Tongues, large	each	1	0	0
do. small	per doz.	6	0	0
Pigs' do	,,	2	0	0
Sheeps' do	,,	2	0	0
Hind and fore quarters of pickled pork	each	3	0	0
Tripe	per keg	6	0	0
Salted Pastry Suet	per md.	20	0	0
Hogs' Lard do	,,	16	0	0
do. do. in Bladders each, 3 and	,,	4	0	0
Rendered Marrow	per ℔	0	8	0
Bologna Sausages	each	1	0	0
German do	per pair	1	0	0
Mutton camp do	doz.	2	0	0
Potted Beef	per ℔	1	8	0
do. Veal	per ℔	1	8	0
do. Hares	,,	2	0	0
do. Chickens	,,	1	8	0
do. Partridges	,,	3	0	0
do. Quails, &c	,,	3	0	0
Smoked Goose	each	2	0	0
do. Ducks	,,	1	4	0
Beef Portable soup	per ℔	2	0	0
Veal do.	,,	3	0	0
Chicken do.	,,	2	8	0
Vegetable do.	,,	2	8	0
Pork Brown	,,	0	12	0

	RS.	A.	P.
Bullocks' Tongues, middling size .... each...	0	12	0
Beef Brawn.................... .... per lb...	0	12	0
Mutton do .... ,, ...	0	12	0
Small Souced Pig .... ,, ...	1	0	0
Smoked Chine of Pork............ .... each...	3	0	0
do. Roe Fish 1 and.............................. ,, ...	2	0	0
Minced meat........... .... per lb ...	2	0	0
Tamarind Fish in small kegs containing 100 slices...per keg	8	0	0
Fine Neat's Foot Oil............ .... per quart...	2	0	0
Kegs contg. pigs' cheeks, feet, tongues, ears and hocks,per keg	12	0	0
Tamarind Fish in jars containing 50 slices..........each...	4	0	0
do. Roes in do. 24 large......... .... ,, ...	4	0	0
Kegs containing Tamarind Fish Roes................ ,, ...	12	0	0
Clarified Hogs' Lard in 3 lb. jars. .... ,, ...	1	0	0
Tasteless Castor Oil in quart bottles..... .... ,, ...	1	0	0
do. do. in Pints do......................... ,, ...	0	10	0

PICKLES, PRESERVES, Etc.

Pickled Cauliflower in Bottles......................per lb...	1	8	0
do. White Cabbage.......... .... ,, ...	1	8	0
do. Red do. .... ,, ...	1	8	0
do. Piccallili............. .... ,, ...	1	8	0
do. Beet Root..................................... ,, ...	1	8	0
do. Bamboo........ .... ,, ...	1	8	0
do. Indian Corn .... ,, ...	1	8	0
do. Purple Cabbage............................... ,, ...	1	8	0
do. Sliced Cucumbers..... .... ,, ...	1	8	0
do. Stuffed do............................. ,, ...	1	8	0
do. Girkins.............................. .... ,, ...	1	8	0
do. Onions.. .... ,, ..	1	8	0
do. French Beans................................. ,, ..	1	8	0
do. Ginger.. .... ,, ..	1	8	0
do. Mangoes ....perjar..	1	8	0
do. Mangoes .... per square bottle..	4	0	0
do. Country Plums...... .... ,, ..	1	8	0
do. Peaches .... ,, ..	1	8	0
do. Raddish Pods................................ ,, ..	1	8	0
do. Stuffed Chillies, Red and Green. ... . ,, ..	2	0	0
do. Limes, 1 dozen in each................ .....per jar..	1	0	0
do. Sour Crout. ....per keg or jar..	5	0	0
do. Chorindah........ .... ,, ..	1	8	0

		Rs.	A.	P.
Essence of Chorindah of a superior quality	per phial	2	0	0
do. do.	per pint	6	0	0
Chili Vinegar	per quarter bottle	1	8	0
Fine Clarified Lime juice	,,	2	0	0
Love-apple Chutney,				
Mangoe do				
Mint do	per bottle .. 2 and	3	0	0
Apple and Lime do				
Sorrell do				
Preserved Oranges				
do. Limes				
do. Peaches				
do. Melons				
do. Ginger of a superior quality				
do. Citron				
do. Chorindah				
do. Pears	per lb	1	0	0
do. Apples				
do. Chow-Chow				
do. Red Tamarind				
do. Yellow do				
do. Green do				
do. Whole Strawberries from the Farm Gardens.				
do. Alloobookarrah	per lb	2	0	0
do. Loquats	,,	1	0	0
do. Pine Apple	,,	1	0	0
do. Nectarine	,,	1	0	0
Guava Jelly	,,	1	0	0
Peach do	,,	1	0	0
Mangoe do	,,	1	0	0
Sorrell do	,,	1	0	0
Alloobookarrah do	,,	1	0	0
do. Marmalade	,,	1	0	0
Mangoe .. do	,,	1	0	0
Orange .. do	,,	1	0	0
Sweet Rusks, Bath Cakes, &c.	,,	1	0	0
Spiced Ginger Bread Nuts	,,	1	0	0
Rich Plum-Cakes	,,	1	0	0
do. Seed do	,,	1	0	0
Dried Artichoke Bottoms	per 100	6	0	0
Marrow-Fat Peas	per seer	0	12	0
Fine Patna Potatoes for seed	per md.	4	3	0
do. do. for Table	,,	3	0	0

VEGETABLE AND FLOWER GARDEN SEED.

At 10 Rs. and 5 Rs. per Box, containing the undermentioned.

1 Mixed Cabbage
2 Cauliflower
3 Knole Cole
4 Coss Lettuce
5 Red do.
6 Cabbage Lettuce
7 Curled Endive
8 10 ℔. Marrow Fat Peas
9 Early Dwarf do.
10 Imperial Blue do.
11 Dwarf Prussia do.
12 Green Marrow do.
13 White Prussian do.
14 Green Symitaire do.
15 Windsor Bean
16 Early Pod do.
17 White French do.
18 Dwarf do.
19 Scarlet do.
20 Kidney do.
21 Black French do.
22 Hill do.
23 Country Dwarf do.
24 Butter do.
25 China Broad do.
26 Alkoose do.
27 Cross do.
28 Cape Dwarf Cucumbers
29 Long Hill Cucumbers
30 do. do. Pumpkins
31 Occur
32 Large Cape Capsicums
33 Nepaul Upright Chillies
34 Long Chillies
35 Indian Sorrell
36 Red Beet
37 White do.
38 do. Carrots
39 Red do.
40 Orange do.
41 Long White Raddish
42 do. Red do.
43 Cape Red Turnip
44 do. White do.
45 Botan do.
46 White Bombay Onion
47 Red Patna
48 Artichoke
49 Asparagus
50 Europe Cress
51 do. Parsley
52 Green Nepaul Spinage
53 Europe Spinage
54 Broad Leaf do.
55 Red China do.
56 Italian Celery
57 Blue Larkspur flower
58 Sweet Sultan
59 Yellow Choys Anthemum
60 Pot Marygold
61 China Satin
62 do. Pink
63 Nepaul Marygold
64 Wall flower
65 Lupines
66 Mignionette
67 Double Red Poppy
68 do. Balsam

69 Double Variegated
70 Nepaul Butless
71 Holly Hock
72 Snap Dragon
73 Camomile
74 Red Cockscomb
75 Ten Week Stock
76 Yellow Cockscomb
77 Nurstalium
78 Sun Flower
79 White Larkspur
80 Starry Marygold.

DINAPOOR BAZAR PRICES.

Beef, ...	9	Pies to 1 anna per seer.
Mutton, ...	1½	to 2 annas do.
Kid, ...	2	to 2½ annas per quarter.
Pork, common, for natives,	1	to 1¼ annas per seer.
Chicken, ...	1½	to 2 annas each.
Geese, ...	1	Rupee each.
Duck, ...	8	annas each.
Large Roasting Fowl, .	8	to 10 annas each.
Middling, ...	4	to 6 annas each.
Cow and Buffalo Milk, .	25	seers per Rupee.
Butter, ...	1½	to 1¾ seers per Rupee.
Mustard Oil, ...	3	annas per seer.
Linseed Oil, ...	2½	annas per seer.
Burning Castor Oil, . .	5	to 5½ seers per Rupee.
Firewood, ...	4	to 5 Maunds per Rupee.
Fine Soft Sugar, . . .	3½	to 4½ seers per Rupee.
Brown Sugar, ...	7	to 8 seers per Rupee.
Goor or Jaggery, . . .	1	Rupee 12 annas to 2 Rupees per maund.
Ghee, ...	2½	to 3 seers per Rupee.
Table Rice, ...	12	to 16 seers per Rupee.
Common Rice, ...	25	to 35 seers per Rupee.
Single Loaves of Bread, .	20	to 25 loaves per Rupee.
Butter Biscuits, ...	3	seers per Rupee.
Plain Biscuits, ...	4	seers per Rupee.

CALCUTTA MONEY, WEIGHTS AND MEASURES.

COINS.

Accounts are kept here in Rupees, with their subdivisions Annas and Pie; 12 Pie make 1 Anna; 16 Annas one Rupee.

The standard of the Bengal money has ever been silver. Gold is occasionally coined, but the great bulk of the currency is silver.

Cowries, small, white, glossy shells, are made use of for small payments in the Bazar, and are generally thus reckoned.

4 Cowries	equal to	1 Gunda.
20 Gundas	equal to	1 Pun.
4 Puns	equal to	1 Anna.
4 Annas	equal to	1 Cahun, which is about $\frac{1}{4}$ of a Rupee.

But they rise and fall according to the demand there is for them, and the quantity in the market.

Local Weights and Measures.

The subdivisions of the ponderary systems, throughout the whole of British India, generally agree in name, though they differ in value. Thus in every case,

4 Dhans	1 Ruttee.
8 Ruttees	1 Masha.
12 Mashas	1 Tolah.
5 Tolahs	1 Chittack.
16 Chittacks	1 Seer.
40 Seers	1 Maund.

The Number of Dhans in a Ruttee, and the number of Tolahs in a chittack, are arbitrary.

THE COMMERCIAL WEIGHTS OF INDIA,

Compared with the British Indian Unit of Weight and with the Avoirdupois System of England.

(Selected from Prinsep's Tables.)

Place.	Denomination of Weights.	Value in English Avoirdupois Weight.	No. of Standard Tolahs per Seer, &c.	Value of Mds. &c. in Muns and Decimals.
		lb. oz. dr.	Tolahs.	Muns.
BENARES.	Tola of 215 Grs. Troy,. - -	..	1.194	..
	Seer of 105 Sa. Wt., - -	2 10 ..	105	1.3125
	Seer of 103 do. - -	2 9 2	103	1.2875
	Seer of 96 do. - -	2 6 7	96	1.2000
CALCUTTA.	*See the Tables.* Grain weights or measues are derived from the others, as follows:			
	1 Koonkee=5 Chittacks,	..	25	
	1 Raik= 4 Koonkees=1¼ Seer, - - - -	..	90	
	1 Pally=4 Raiks—5 Seers,	..	400	
	1 Soally = 20 Pallies =2½ Maunds, - - -	205 3-7th	5.400	2.500
COSSIMBAZAR	Seers, of 76.78.80, and 82. 10 Tolahs, - - - -	oz. dr.	Tolahs.	Muns.
(*Bengal.*)	Seer, for Sugar, Metals, Grain	2 1 15	82.487	(1.0310)
CULPEE	,, for Ghee, - - -	2 6 3	92.816	(1.1602)
(*Agra.*)	,, for Cotton, - -	2 6 12	94.184	(1.1773)
	,, for Grain, wholesome, -	2 7 5	95.552	(1.1944)
FURUKHABAD	,, wholesale 110 Sa. Wt.,	.	110.	(1.3625)
(*Agra.*)	,, retail, 94 do.	...	94.	(1.1750)
	,, for Spiee, 82 do.	..	82.	(1.0250)
INDORE (*Malwa.*)	Seers of 82 Onjein Rupees, -	2 0 6¾	78.803	(1.9850)
	Maund of 20 Seers, for Grain	40 8 6	..	0.4925
	Maunee of 12 Maunds, - -	486 4 8	..	5.9096
	Maund of 40 Seers for Opium, &c., - - - - - -	81 0	12.	0.9849
MALWA	Total of 12 Mashas, - -	190 gr.	1.055	..
(*Central India.*)	Seer of 84 Salimsahy, Rs. -	2 0 6	78.689	..
	Maund of 20 Seers, - -	40 7 8	..	(0.4918)
PATNA (*Behar.*)	Tolah of 12 Mashas, - -	209 grains.	1.161	
	Seer from 45 to 81 Sa. Wt.	..	80.	1.1000

MADRAS PRICE CURRENT.

FISH.

Rocball,	$\frac{1}{3}$ to 2	annas	each.
Mullet,	$\frac{1}{2}$ to 2	,,	,,
Salted,	1	,,	,,
Pomplet, white and black,	1 to 6	,,	,,
Whiting, 3 or 4 for	1	,,	,,
Dry, do. 6 for	1	,,	,,
Seer fish,	2 to 4	,,	,,
Dry, do.	2 to 4	,,	,,
Oysters, per hundred,	4	,,	,,
Prawns, 3 dozen for	1	pie	,,
do. large 1 do.	1	,,	,,

BEEF.

Prime pieces,	1st	sort,	per lb.	2	annas.
do.	2d	do.	do.	$1\frac{1}{2}$	,,
do.	3d	do.	do.	1	,,
Briskets and Round,	1st	do.	do.	2	,,
do.	2d	do.	do.	$1\frac{1}{2}$	,,
do.	3d	do.	do.	1	,,
Meat for Soup,				1	,,
Shin,	1st	do.	each,	6	,,
do.	2d	do.	do.	4	,,
Tongue,	large		do.	$1\frac{1}{4}$	rupees.
do.	small		do.	1	,,
Heart,	large		do.	2	annas.
do.	small		do.	2	,,
Marrow Bone,				2	,,
Feet, four,				8	,,
Suet,			per lb	6	,,

VEAL, SMALL.

Hind Quarter,	1st	sort,	per lb	6	as. kid.
do.	2d	do.	do.	5	,,
do.	3d	do.	do.	4	,,

Fore Quarter, - - -	1st	sort,	per lb.	3	as. kid.
do. - - - - -	2d	do.	do.	$2\frac{3}{4}$	"
do. - - - -	3d	do.	do.	2	"

VEAL, LARGE.

Hind Quarter, - - -	1st	sort,		5	rupees.
do. - - - -	2d	do.	3 to	$4\frac{1}{2}$	"
do. - - - - -	3d	do.	2 to	4	"
Fore Quarter, - - -	1st	do.	$2\frac{1}{2}$ to	$3\frac{1}{2}$	"
do. - - - - -	2d	do.	2 to	$2\frac{3}{4}$	"
do. - - - -	3d	do.	1 to	$1\frac{3}{4}$	"
Head, - - - - -	1st	do.	each	$1\frac{1}{4}$	"
do. - - - - -	2d	do.	do.	$\frac{3}{4}$	"
do. - - - - -	3d	do.	do.	8	annas.
Feet, four, - - - -	1st	do.	do.	8	"
do. - - - - -	2d	do.	do.	5	"
do. - - - -	3d	do.	do.	4	"
Liver and heart, - - -	1st	do.	do.	3	"
do. - - - -	2d	do.	do.	$2\frac{1}{2}$	"
do. - - - -	3d	do.	do.	2	"

MUTTON.

Saddle, - - - - - - - -				4	rupees.
Leg, - - - -	1st	sort,	-	1	"
Leg and Loin, - - - - - - -				$2\frac{1}{2}$	"
Shoulder and neck, - - - - -				1	"
Breast, - - - -	1st	do.	- -	12	annas.
Saddle, - - - - -	2d	do.	-	3	rupees.
Leg, - - - - -	2d	do.	- -	$1\frac{1}{2}$	rupees.
Loin, - - - - -	2d	do.	-	12	annas.
Shoulder and Neck, - - - - - -				12	"
Breast, - - - - -	2d	do.	-	8	"
Saddle, - - - -	3d	do.	- -	2	rupees.
Leg, Loin, Shoulder, and Neck,	3d	do.	-	$1\frac{1}{4}$	"
Breast, - - - -	3d	do.	- -	4	annas.
Tongue, - - - - - - -			3 or	4	pies.
Brains, - - - - - - -			3 or	4	pies.

Head,		2	annas.
Feet, four,		4	pies.
Liver and Heart,		2	annas.
Suet,	per ℔,	6	,,

MUTTON FOR NATIVES.

First sort,	per seer,	2	annas.
Second do.	do.	1½	,,
Third do.	do.	1	,,
Head, feet, liver, and heart,		2	,,
Brains,		2 or 3	pies.

KID, SMALL.

Hind Quarter,	1st	sort,	per ℔,	4	annas.
do.	2d	do.	do.	3	,,
do.	3d	do.	do.	2½	,,
Fore Quarter,	1st	do.	do.	4	,,
do.	2d	do.	do.	2	,,
do.	3d	do.	do.	1	,,

KID, LARGE.

Hind Quarter,	1st	sort,	per ℔,	6	annas.
do.	2d	do.	do.	4	,,
Fore Quarter,	1st	do.	do.	5	,,
do.	2d	do.	do.	3½	,,
do.	3d	do.	do.	3	,,
Head, feet, liver, and heart,				4	,,

PORK, FRESH AND SALT.

Pork,	per ℔,	2	annas.
Pig, roasting, large size,	each,	8	rupees.
do. do. small do.	do.	2 to 6	,,
Pig's head,	do.	1	,,
Sausages,	per ℔,	4	annas.
Pigs' feet, large,	per set,	2	,,

Pig's liver and heart,		3	annas.
Salt Pork, country,	per lb,	5	,,
Pigs' feet, small	per set,	$1\frac{1}{2}$	,,

POULTRY.

Geese,	each,	2	rupees.
Turkey Cock, Bombay,	do.	6	,,
do. Hen, do.	do.	$3\frac{1}{2}$	,,
Fowl, large,	do.	$2\frac{1}{2}$ to 6	fanams.
do. small,	do.	$1\frac{1}{2}$ to 3	,,
Chickens, large,	per doz.	1 r. 3 as.	
do. small,	do.	15	annas.
Ducks, large,	each,	6 to 8	,,
do. small,	do.	2 to 4	,,
Hens' Eggs,		2 or 3	pies.
Ducks' do.		2 or 3	,,

FRUITS OF SORTS.

Pine apples,	1st sort,	each,	6	annas.
do.	2d do.	do.	4	,,
Pomelos,	1st do.	do.	6	,,
do.	2d do.	each,		annas.
Guavas,	1st do.	8 for	1	fanam.
do.	2d do.	12 for	1	,,
Oranges,	1st do.	2 for	1	,,
do.	2d do.	4 for	1	,,
Water melon, large,		each,	1	anna.
do. do. small,		do.	9	pie.
Plantains red, large,		4 for	1	fanam.
do. do. small,		6 for	1	,,
do. yellow, large,		12 for	1	,,
do. do. small,		16 for	1	,,
Limes,		22 for	1	fanam.
Potatoes, Neilgherry, large,	per viss,		3	annas.
do. do. small,	do.		$1\frac{1}{2}$	,,
Yams,	do.		$2\frac{1}{2}$	,,
Onions, large,	do.		5	,,
do. small,	do.		4	,,

DRY FRUITS OF SORTS.

Almonds, - - - -	1st sort, per viss,	8 annas.
do. - - - - -	2d do. do.	6 to 7 „

BREAD, FLOUR, ROLONG, Etc.

A loaf of 1st poiz 13 oz. -	each, - -	1	Fanam.
do. of 2d do. 13 - -	do. - -	1	anna.
do. Brown, - - -	do. - -	40	cash.
Flour, wheat, - - - -	per ℔, -	6	as. 3 pies.
Rolong, - - - -	do. - -	6	„ „
Sago, fine, - - - -	do. - -	2	annas.
do. coarse, - - -	do. - -	1½	„
Arrowroot, - - - -	do. - -	3½	„

MILK AND BUTTER.

Cows' Milk, - - -	per seer, - -	4 annas.
do. Butter, - - -	per cup, - - -	6 to 8 „
Buffaloes' Milk, - - -	per seer, - -	2½ „
do. Butter, - -	per cup, - - -	4 „

OIL, CANDLES, AND SOAP.

Cocoanut Oil, - - -	1st sort, per md.	3½ rupees.
do. do. - - -	2d do. do. -	2 rs. 10 as.
Ginjlee, - - - -	do. do. -	2 „ 12 „
Candles, Europe, - -	per ℔, - - -	1¼ rupees.
Soap, country, - - -	per viss, - -	3 annas.

SUGAR OF SORTS.

Sugar candy, - - -	1st sort, per viss,	12 annas.
Sugar, white, - - -	1st do. do.	6 „
do. red, - - - -	do. do.	4 „
Brown, - - - - -	do. do.	1 to 3 „
Jagree, - - - - -	do. do.	2 „

GHEE OF SORTS.

First sort, - - - -	per viss, - - -	10 annas.
Second do. - - -	do. - - -	8 „

MADRAS MONEY, WEIGHTS, AND MEASURES.

COINS.

The new currency in Madras consists of Rupees, half and quarter Rupees, double and single Annas, and in copper, half and quarter Annas and single pies.

Accounts are kept in Rupees, with their subdivisions, Annas and Pie, thus:

12 Pice, - - - - - - - - - - 1 Anna.
16 Annas, - - - - - - - - 1 Rupee.
3½ Rupees exchange in account for 1 Pagoda.

The Star Pagoda is exchanged in the bazar for about 45 Fanams.

The old coins in circulation are the Star Pagoda, the Arcot Rupee, the double and single Fanam, and the Doodie. There is also a copper coin sent out from Europe, of 20, 10, 5, and 1 cash value, the latter being worth 8-75ths, or about the 9th part of a farthing.

WEIGHTS.

10 Pagoda weight, = 1 Pollam.
40 Pollams, - - = 1 Viss.
8 Viss, - - - = 1 Md. wt. 25 ℔ Avoirdupois.
20 Maunds, - - = 1 Candy, 500 ℔ Avoirdupois.

MEASURES.

Grain or Dry Measure.

8 Ollocks, - - = 1 Measure, or Puddy.
8 Measures, - = 1 Marcal.
400 Marcals, - - = 1 Garce, wt. 9256½ ℔s.

Each parah is to be 2 feet square and 6½ inches deep. A parah of chunam is 5 marcals.

Milk, Oil, Ghee, &c., are sold by the grain measure, containing 8 ollocks; 20 ollocks are equal to 1 English Gallon.

The Covid in Cloth Measure is 18 inches, but the English yard of 36 inches is generally used.

Table of Exchange for the Settlement of the Madras Customs.

Country.	*Denomination.*	*Value in Madras Currency.*
Great Britain	Pound Sterling, . . .	10 Company's Rs. each.
Spain, ...	Dollar, ...	2 Rupees 3 Annas do.
France, ...	Livre Tournois of France .	9 Rs. 11 As. for 24
India, ...	Sicca Rupee, . . .	106 Rs. 8 As. for 100.
———	Bombay Rupee, . . .	1 Rupee each.
Ceylon and Cape of Good Hope, ...	Rix Dollar, . . .	14 Annas each.
Portugal, ...	Milrea, ...	2 Rupees 8 Annas ea.
Denmark, ...	Rix Dollar, . . .	2 Rupees 4 Annas ea.
Sweden, ...	Do.	3 Rupees 4 Annas ea.

MYSORE.

COINS.

16 Cash make.... = 1 Fanam.

10 Fanams...... = 1 Cantaria Pagoda=6*s.* 4*d.* Ster.

6 Cantaria Pagodas are equal to 5 Star Pagodas, or 17½ Madras Rupees.

MEASURES.

40 Pucca Seers make = 1 Morah.
60 do............ = 1 Batty.
521 do............ = 1 Garce.

The Candy equals 560 lb. Avoirdupois.

9 Trichinopoly measures = 50 lb. Avoirdupois.

EXCHANGES.

The Star Pagoda is 45 Fanams.
The Bahadry Pag. is 46 Fanams 29 cash = 8*s.* 3*d.* Ster.

HYDERABAD.

COINS.

12 Pice make 1 Anna.
16 Annas make 1 Hyderabad Rupee.

EXCHANGE.

388½ Hyderabad Rupees equal to 350 Madras Rupees.

PONDICHERRY.

COINS.

60 Cash make 1 Fanam.
24 Fanams ,, 1 Pagoda.
Madras Coins are also in currency here.

Gold and Silver are weighed by the Seer of 24⅜ Rupees, 81¼ Pagodas, or 731¼ Fanams.

A Rupee weight = 30 Fanams, or 480 Nellas.
A Pagoda weight is 9 Fanams, or 144 do.
3 Rupees equal in weight to 10 Star Pagodas.
1 Seer equals 4293 grains Troy.

COMMERCIAL WEIGHTS.

8 Viss make 1 Maund = 25 lbs. 14 oz. 5½ drs.
20 Maunds make 1 Candy = 517 lbs. 14 oz. 14 drs.

Rice and all other sorts of Grain are sold by the garce of 600 Marcals.

100 Marcals equal to 18 English Bushels nearly.
The Garce = 13½ English Quarters.

THE COMMERCIAL WEIGHTS OF INDIA,

Compared with the British Indian Unit of Weight and with the Avoirdupois System of England.

(Selected from Prinsep's Tables.)

Place.	Denomination of Weights.	Value in English Avoirdupois Weight. lb.	oz.	dr.	No. of Standard Tolahs per Seer, &c. Tolahs.	Value of Maunds in Muns and Decimals. Muns.
Arcot. (*Madras.*)	Pucka Seer of 24 Pollams.	1	13	0	70.486	(0.8811)
Bangalore.	Puddy, for grain=47 do	3	8	12	137.930	
(*Mysore.*)	Kucha Seer, of 24 Rupees	0	10	0	24.304	0.3038
	Do. Maund of 40 Seers	25	0	0	..	0.3038
	Candy of 20 Maunds.	500	0	0	..	6.0764
	Pucka Seer, for grain, 84 Rs.	2	1	$10\frac{3}{4}$	81.640	1.0230
	Candy of 20 Colages, or 160 Srs.	336	12	$4\frac{1}{2}$	..	4.0926
	Mereal of 9, 10, 12, &c. to 96 Srs.					
	Seer of 21 Mysore Rs. or Tolam	0	8	$7\frac{3}{4}$	20.621	0.2578
Bellary. (*Mad. ceded districts.*)	Maund, 48 Seers.	25	6	0	..	0.3083
	Maund, for Cotton, =$1\frac{1}{2}$ Nuggah	26	5	4	..	0.3199
	Thinapoo, grain meas. 112 Rs.		..		112.	
	Mereal, Chunam do.=12 Seers.		..		1008.	0.3150
Madras.	Pagoda weight=52.56 grs.		..		0.292	
	Maund of 40 Seers or 8 Viss.	25	0	0	24.304	0.3038
	Candy of 20 Maunds.	500	0	0	...	6.0764
	Garce for Grain=12.8 Mds.	320	0	0	...	3.8888
	Puddy, Oil Mea.=8 Ollucks or	9375 cub. in.				
	Parah, for Chunam=5 Mereals.	3750 cub. in.				
	Mangelin for Pearls=6 Grains.					
	18 Madras Chows=55 Bychows					
Masulipatam.	Tolam=30 chunams.	grs. 179.04			0.995	
(*Madras.*)	Kucha Seer and Mds. as Madras	0	11	4	27.342	(0.3418)
	Pucka Maund=40 Seer of 2 lbs	80	0	0	...	0.9722
	Seer of 90 Madras Pagodas.	0	9	0	21.875	0.2734
	Seer of 72 do. (for Metals.)	0	12	0	29.165	0.3646
	Seer of 96 do. (for Cotton.)	0	8	5.6	20.210	
	Mercal, Grain Measure 12 Seers	$3\frac{1}{8}$	0	0	gallons.	
	Garce do. do. 4800 Seers	1250			do.	
Mysore.	Seer=24 Mysore Rs. of 179 Grs.	0	9	13	23.850	(0.2981)
Pondicherry.	Seer of $24\frac{1}{8}$ Pon. Rs.=$731\frac{1}{4}$ Fan.	0	9	$11\frac{1}{2}$	23.622	
	Maund of 8 Viss	25	14	$5\frac{1}{2}$	..	0.3146
	Garce of Grain=100 Mercals.	$13\frac{1}{2}$ quarters				
Travancore.	Toolam of 20 Pounds	19	14	11	..	0.2420
(*Malabar.*)	Candy of 30 Tolams for purchase	5967	8	10	..	7.2618
	Do. 20 Maunds for sale	500	8	2	..	6.0826
	Parah, grain measure,	2 quarts			..	
Trichinopoly.	Pucka Seer=27 Pollams	1	14	8	74.132	
(*Carnatic.*)	Maund=13.114 Seers	25	0	0	..	0.3038
	Seer for Metals=4167-7 grs.	0	9	$8\frac{1}{4}$	23.167	(0.2896)
	Mercal, grain mea. $1\frac{1}{8}$ Gallon.					

CEYLON MONEY, WEIGHTS AND MEASURES.

COINS.

Accounts are kept in English Currency, and the old Coins in circulation are as follows:

4 Pice make 1 Fanam.

12 Fanams „ 1 Rix Dollar of 48 Stivers, value 1*s*. 9*d*. Sterling.

EXCHANGES.

4 English or 3 Dutch Chalees equal 1 Pice.
Dutch Ducaton pass for 80 Stivers.

do. Shilling.........	$7\frac{1}{2}$	do.
Negapatam Pagoda....	90	do.
Silver Rupee..........	30	do.

The Stiver or Cash is a copper coin.

All the coins of the Coromandel Coast are current in Ceylon.

The Star Pagoda fluctuates from 59 to $61\frac{1}{2}$ Fanams in Bills drawn on Madras.

The Sicca Rupee passes for 18 Fanams either in Specie or Bills.

The Bombay Rupee do. 17 do. in Bills.
18 do. Bazaar.

The Spanish Dollar from 37 to 39 Fanams.

350 Arcot Rupees equal 400 Ceylon Rupees or Rix Dollars, but bills are generally drawn from 490 to 500 Rix Dollars per 350 Madras Rupees.

WEIGHTS.

The Bahar or Candy of 480 lbs. Dutch Troy or $520\frac{4}{5}$ lbs. Avoirdupois; but the English weights are in use here. The Candy or Bahar contains 500 lbs. Avoirdupois or 461 lbs.

Dutch Troy. One complete bag or 146 lbs. net or 168 lbs. Avoirdupois gross weight. The Garce equals 9255½ lbs. or 82 cwt. 2 qrs. 16½ lbs. Avoirdupois. A Bale of Cinnamon is 94 lbs. Dutch Troy, or 102 lbs. Avoir. gross: the tare is 14 lbs., so that the net is 80 lbs. Dutch Troy, or 86⅘ lbs. Avoirdupois. The anna of Rice in the husk is 240 lbs. Dutch Troy, or 260⅘ lbs. Avoirdupois.

LONG MEASURE.

The Covid is 18½ English Inches.

DRY MEASURE.

4	Cut Chundoos make......	1	Cut Measure of Seer.
4½	Seers..................	1	Corney.
2⅔	Marcales................	1	Parah.
8	Parahs..................	1	Ammonam.
9½	Ammonams or 1800 Meas.	1	Last.

Oil, Milk and Ghee, are sold by Chundoos and Measures.

The Parah Measure 16.7 English Square Inches, and 5.6 Inches deep; and contains 6¾ English Wine Gallons.

A measure of salt weighs 44 lbs.
Coffee and Pepper, &c. 30 lbs.

WINE MEASURE.

15	Drams make............	1	Quart.
2	Quarts..................	1	Canade.
2½	Canades................	1	Gallon.
5	do. or 2 Gallons.......	1	Welt.
75	Welts make.............	1	Leaguer.

Arrack is bought at 80 Welts and sold at 75 Welts the Leaguer.

The Long and Land Measures are the same as in England.

AURUNGABAD PRICE CURRENT.

Price of Articles Sold in the cantonment Bazar during the Year 1847 and part of 1848.

GRAIN, &c.	Average price of articles from the 1st January to the 5th February, 1847.	Average price of articles from the 10th March, to the 25th March, 1847.	Average price of articles from the 15th November, to the 18th February, 1848.	Average price of articles from the 15th April, to the 8th May, 1848.
Wheat…per Rs.	15½ @ 16 sr.	21 @ 22 sr.	16 @ 17 sr.	35 @ 36 sr.
do. Flour.. ,, …	13½ @ 14 ,,	17½ @ 19 ,,	14½ @ 15 ,,	28 @ 21 ,,
Javary…….. ,, …	32 @ 36 ,,	42 @ 44 ,,	55 @ 56 ,,	60 @ 62 ,,
do. Flour.. ,, …	27 @ 29 ,,	34 @ 36 ,,	40 ,,	48 @ 49 ,,
Bajree…….. ,, …	35 @ 36 ,,	42 @ 44 ,,	48 @ 50 ,,	55 @ 56 ,,
do. Flour.. ,, …	29 ,,	34 @ 36 ,,	40 ,,	40 @ 42 ,,
Chenna… . ,, ..	19 @ 20 ,,	22 ,,	18 @ 19 ,,	35 @ 36 ,,
do. Flour.. ,, ..	15 ,,	14 ,,	12 ,,	20 ,,
do. Dhall.. ,, …	16 ,,	16 ,,	14 ,,	28 ,,
Toovur ….. ,, …	28 ,,	34 ,,	40 ,,	50 ,,
do. Dhall.. ,, …	14 @ 18 ,,	21 @ 24 ,,	20 @ 24 ,,	31 @ 32 ,,
Moong .. .. ,, …	28 ,,	30 ,,	36 @ 40 ,,	35 ,,
do. Dhall.. ,, …	18 @ 23 ,,	18 @ 24 ,,	24,30@32 ,,	22 @ 28 ,,
Oodud ….. ,, …	28 ,,	30 ,,	35 ,,	26 ,,
do. Dhall.. ,, …	18 @ 23 ,,	18 @ 24 ,,	22 @ 21 ,,	16 @ 20 ,,
Mussoor….. ,, …	…	…	20 ,,	30 ,,
do. Dhall.. ,, …	12 ,,	12 ,,	17 ,,	24 ,,
Rice……… ,, …	6 @ 14 ,,	6 @ 14 ,,	6 @ 16 ,,	6 @ 18 ,,
Ghee……. ,, …	2⅛ @ 2¼ ,,	2⅛ @ 2¼ ,,	2⅝ @ 2½ ,,	2½ ,,
Goor…… . ,, …	5½ @ 5¾ ,,	5½ @ 6 ,,	4 @ 4½ ,,	7 @ 8 ,,
Sugar …… ,, …	1¾, 2 @ 2¼ ,,	2⅛ @ 2¼ ,,	2 @ 2¼ ,,	2 @ 2¼ ,,
Sugar Candy ,, …	1¾ ,,	1¾ ,,	1½ @ 1¾ ,,	1¾ @ 2 ,,
Mydah……. ,, …	6½ @ 9 ,,	10 ,,	10 ,,	10 @ 16 ,,
Soujee……. ,, …	6½ @ 7 ,,	9 ,,	9 ,,	12, 15 & 16
Salt……… ,, …	16 ,,	18 ,,	16 ,,	18 ,,
Saltpetre…. ,, …	…	…	4 @ 5 ,,	4 @ 5 ,,
Oil Karadee ,, …	7 ,,	7½ ,,	7 ,,	8 ,,
do. Thillee.. ,, …	5½ ,,	6 ,,	5 ,,	6 ,,
do. Cocoanut ,, …	2¼ ,,	2¼ ,,	2 ,,	2 ,,
do. Castor… ,, …	2½ ,,	2½ ,,	3 ,,	3 ,,
Cow's Milk.. ,, …	16 ,,	16 ,,	16 ,,	16 ,,
Buffalo's do. ,, …	20 ,,	20 ,,	20 ,,	20 ,,
Table Butter ,, …	10 balls.	10 balls.	10 balls.	10 balls.
Bazar do… ,, …	2½ seers.	2½ seers.	3 seers.	3 seers.
Suet ……… ,, …	6 ,,	6 ,,	6 ,,	6 ,,
Beef……… ,, …	8 @ 13 ,,	8 @ 13 ,,	8 @ 13 ,,	8 @ 13 ,,
Table mutton, ℔ seer……. ,, …	2½ Annas.	2½ Annas.	2½ Annas.	2½ Annas.
Bazar mutton ℔ seer…. . ,, …	8 @ 10 sr.	8 @ 10 sr.	8 @ 10 sr.	8 @ 10 rs.
Loaves ….. ,, …	12	15	14	17
Muffins … . ,, .	…	…	…	34 ,,
Brown loaves, ℔ loaf….. ,, ..	3 Pice.	2½ Pice.	3 Pice.	34 per Rupee.

Grain, &c.	Average price of articles from the 1st January, to the 15th February, 1847.	Average price of articles from the 10th March, to the 25th March, 1847.	Average price of articles from the 15th November, to the 18th February, 1848.	Average price of articles from the 15th April, to the 8th May, 1848.
Biscuits...per Rs.	2,3 @ 4 sr.	2,3 @ 4 sr.	2,3 @ 4 sr.	2½,4 @ 5 sr.
Charcoal.... ,, ...	70 ,,	70 ,,	70 ,,	80 ,,
Wood...... ,, ...	4 @ 5 md.	4½ @ 5 md.	4½ @ 5 md.	4 @ 5 ,,
Hemp. .. . ,, ...	14 seers	12 seers.	12 seers.	16 ,,
Twine. ..... ,, ...	4 ,,	4½ ,,	4 @ 4½ ,,	4 @ 5 ,,
Cotton.. ... ,, ...	...	...	4	4 ,,
Fowls, full grown.	4	4	4	4 ,,
do. half do.	6	6	6	6
Chickens... ,, ...	8	8	8	8
Eggs ...... ,, ...	70	69	62	124
Pice (exchange)	70	69½	61½	62

THE COMMERCIAL WEIGHT OF INDIA,

Compared with the British Indian Unit of Weight and with the Avoirdupois System of England.

(Selected from Prinsep's Tables.)

Place.	Denomination of Weights.	Value in English Avoirdupois Weight. lb.	oz.	dr.	No. of Standard Tolahs per Seer. Tolahs.	Value of Mds. in Muns and Decimals. Muns.
Hydrabad. (*Daccan.*)	Seer of 80 Hydrabad Rs.	1	15	12	77.170	(0.9646)
	Kucha Maund of 12 Seers.	23	13	0	...	(0.2293)
	Pukea do. of 40 do.	79	6	0	...	(0.9646)
	Pulla of 120 Seers for selling.	238	2	0	...	(2.8938)
Julnah. (*Hydrabad.*)	Tolah of 12 Mashas.	184.5	grs.		1.025	
	Pucka Seer of 80 Rs. for Grain	2	0	1	77.926	
	do. Maund of 40 Seers.	80	2	8	...	0.9471
	Kucha Maund of 12 seers (for Ghee, Liquids, &c. Measure.)	24	7	12	...	0.2922
Lucknow. (*Oude.*)	Seer of 100 Lucknow Rs.	2	0	6¾	95.817	(1.1977)

CHAPTER XXXI.

TABLE OF EXCHANGE COMPANY'S RUPEES INTO POUNDS STERLING.

(From 1s. 8d. per Rupee to 2s. per Rupee.)

Rupees.			1s. 9d. ₩ Rupee.					1s. 9½d. ₩ Rupee.					1s. 10d. ₩ Rupee.					1s. 10½d. ₩ Rupee.				
R.	A.	P.	£.	S.	D	F.	DP.	£.	S.	D.	F.	DP.	£.	S.	D.	F.	DP.	£.	S.	D	F.	DP.
100000	...	...	8750	0	...	...	...	8958	6	8	...	...	9166	13	5	...	...	9375	0	...	...	...
50000	...	...	4375	0	...	...	...	1479	3	4	...	...	4583	6	8	...	...	5687	10	...	...	...
40000	...	...	3500	0	...	...	...	3583	6	8	...	...	3660	13	5	...	...	7350	0	...	...	...
30000	...	...	2625	0	...	...	...	2687	10	0	...	...	2750	0	0	...	...	2512	10	...	...	...
20000	...	...	1750	0	...	...	...	1791	13	4	...	...	1833	6	8	...	...	1875	0	...	...	...
10000	...	...	875	0	...	...	...	895	16	8	...	...	916	13	4	...	...	937	10	...	...	...
5000	...	...	437	10	...	...	...	447	18	4	...	...	458	6	8	...	...	468	15	...	...	...
4000	...	...	350	0	...	...	...	358	6	8	...	...	366	13	4	...	...	375	0	...	...	...
3000	...	...	262	10	...	...	...	268	15	0	...	...	275	0	8	...	...	281	5	...	...	...
2000	...	...	175	0	...	...	...	379	3	4	...	...	163	6	0	...	...	187	10	...	...	...
1000	...	...	87	10	...	...	...	89	11	8	...	...	91	13	4	...	...	93	15	...	...	...
500	...	...	43	15	...	...	...	41	15	10	...	...	45	16	8	...	...	56	17	6	...	...
400	...	...	35	0	...	...	...	35	16	8	...	...	36	13	4	...	...	37	10	0	...	...
300	...	...	26	5	...	...	...	26	17	6	...	...	27	10	0	...	...	28	2	6	...	...
200	...	...	17	10	...	...	...	17	18	4	...	...	18	6	8	...	...	18	15	0	...	...
100	...	...	8	15	...	...	...	8	19	2	...	...	9	0	4	...	...	9	7	6	...	...
50	...	...	4	7	6	...	...	4	9	7	...	...	4	11	8	...	...	4	13	9	...	...
40	...	...	3	10	0	...	...	3	11	8	...	...	3	13	4	...	...	3	15	0	...	...
30	...	...	2	2	6	...	...	2	13	9	...	...	2	15	0	...	...	2	16	3	...	...
20	...	...	1	15	0	...	...	1	15	10	...	...	1	16	8	...	...	1	17	6	...	...
10	...	...	..	17	6	...	...	..	17	11	...	...	..	18	4	...	...	..	18	9	...	...
5	...	...	..	8	9	...	...	..	8	11	2	...	..	9	2	...	...	..	9	4	2	...
4	...	...	..	7	0	...	...	..	7	2	0	...	..	7	5	...	...	..	7	0	0	...
3	...	...	..	5	3	...	...	..	5	4	2	...	..	5	6	...	...	..	5	7	2	...
2	...	...	..	3	6	...	...	..	3	7	0	...	..	3	8	...	...	..	2	9	0	...
1	...	...	..	1	9	...	...	..	1	9	2	...	..	1	10	...	...	..	1	10	2	...
...	...	...	..	1	3	3	...	..	1	4	0	500	..	1	4	2	...	..	1	4	3	500
...	12	...	..	..	10	2	...	..	..	10	3	000	..	..	11	0	...	..	..	11	1	000
...	8	...	..	..	5	1	...	..	..	5	1	500	..	..	5	2	...	..	..	5	2	500
...	4	...	..	..	5	3	750	..	..	4	0	125	..	..	4	0	500	..	..	4	0	875
...	3	...	..	..	2	2	500	..	..	2	2	750	..	..	2	3	000	..	..	2	3	250
...	2	...	..	..	1	1	250	..	..	7	1	375	..	..	1	1	500	..	..	1	1	625
...	1	...	..	..	0	3	937	..	..	..	4	031	..	..	..	4	125	..	..	1	0	219
..	...	6	..	..	0	2	625	..	..	..	2	687	..	..	..	2	750	..	..	..	2	822
...	...	3	..	..	0	1	312	..	..	..	1	311	..	..	..	1	375	..	..	..	1	476
...	...	2	..	..	0	0	875	..	..	..	0	896	..	..	..	0	916	..	..	..	..	937
...	...	1	..	..	0	0	437	..	..	..	0	448	..	..	..	0	458	..	..	..	..	469

Rupees.			1s. 11d. ₩ Rupee.					1s. 11½d. ₩ Rupee.					2s. ₩ Rupee.				
R.	A.	P.	£.	S.	D.	F.	DP.	£.	S.	D.	F.	DP.	£.	S.	D.	F.	DP.
100000	...	...	9583	6	8	...	...	9791	3	4	...	...	10000	...	...	...	...
50000	...	...	4791	13	4	...	...	4895	16	8	...	...	5000	...	...	...	...
40000	...	...	3833	6	8	...	...	3916	13	4	...	...	4000	...	...	...	...
30000	...	...	2875	0	0	...	...	2937	10	0	...	...	3000	...	...	...	...
20000	...	...	1916	13	8	...	...	1958	6	8	...	...	2000	...	...	...	...
10000	...	...	958	6	8	...	...	979	3	4	...	...	1000	...	...	...	...
5000	...	...	479	3	4	...	...	489	11	8	...	...	500	...	...	...	...
4000	...	...	383	6	8	...	...	391	13	4	...	...	400	...	...	...	...
3000	...	...	287	10	0	...	...	298	15	0	...	...	300	...	...	...	...
2000	...	...	191	13	4	...	...	195	16	8	...	...	200	...	...	...	...
1000	...	...	95	16	8	...	...	97	18	4	...	...	100	...	...	...	...
500	...	...	47	18	4	...	...	48	19	2	...	...	50	...	...	...	...
400	...	...	38	6	8	...	...	39	3	4	...	...	40	...	...	...	...
300	...	...	28	15	0	...	...	29	7	6	...	...	30	...	...	...	...
200	...	...	19	3	4	...	...	19	11	8	...	...	20	...	...	...	...
100	...	...	9	11	8	...	...	9	15	10	...	...	10	...	...	...	...
50	...	...	4	15	10	...	...	5	17	11	...	...	5	...	...	...	...
40	...	...	3	16	8	...	...	3	18	4	...	...	4	...	...	...	...
30	...	...	2	17	6	...	...	2	18	8	...	...	3	...	...	...	...
20	...	...	1	18	4	...	...	1	19	2	...	...	2	...	...	...	...
10	...	...	..	19	2	...	...	..	19	7	...	...	1	...	...	...	...
5	...	...	..	9	7	...	...	..	9	9	2	...	..	10	...	...	...
4	...	...	..	7	8	...	...	..	7	10	0	...	..	8	...	...	...
3	...	...	..	5	9	...	...	..	5	10	2	...	..	6	...	...	...
2	...	...	..	3	10	...	...	..	3	11	0	...	..	4	...	...	...
1	...	...	..	1	11	...	...	..	1	11	2	...	..	3	...	...	...
...	...	...	..	1	5	1	...	..	1	5	2	500	..	1	6	...	...
...	12	...	..	..	11	2	...	..	..	11	3	000	..	1	0	...	..
...	8	...	..	..	5	3	...	..	..	5	3	500	..	..	6	...	...
...	4	...	..	..	4	1	250	..	..	4	1	625	..	..	4	2	...
...	3	...	..	..	2	3	500	..	..	2	3	750	..	..	3	0	...
...	2	...	..	..	1	1	750	..	..	1	1	875	..	..	1	2	...
...	1	...	..	..	..	2	875	..	..	..	4	406	..	..	1	0	5
..	...	6	..	..	..	..	437	..	..	..	2	937	..	..	..	3	..
...	...	3	..	..	..	..	958	..	..	..	1	469	..	..	..	1	5
...	...	2	..	..	..	..	974	..	..	..	..	979	..	..	..	1	..
...	...	1	..	..	..	..	487	..	..	..	...	490	..	..	..	0	5

TABLE OF EXCHANGE COMPANY'S RUPEES INTO POUNDS STERLING.

From 2s. ½d. per Rupee to 2s. 4d. per Rupee.

Rupees.			2s. ½d. ꝑ Rupee.				2s. 1d. ꝑ Rupee.				2s. 1½d. ꝑ Rupee.				2s. 2d. ꝑ Rupee.			
R.	A.	P.	£.	S.	D.	F.	£.	S.	D.	F.	£.	S.	D.	F.	£.	S.	D.	F.
100000	..	..	10208	6	8	..	10116	3	4	..	10625	0	0	..	10833	6	8	..
50000	..	..	5104	3	4	..	5208	6	8	..	5312	10	0	..	5116	13	4	..
40000	..	..	4083	6	8	..	5166	13	4	..	4250	0	0	..	5333	6	8	..
30000	..	..	3062	10	0	..	3125	0	0	..	3187	10	0	..	3250	0	0	..
20000	..	..	2041	13	4	..	2083	6	8	..	2125	0	0	..	2166	13	4	..
10000	..	..	1020	16	8	..	1041	13	4	..	1062	10	0	..	1082	6	8	..
5000	..	..	510	8	4	..	520	16	8	..	531	5	0	..	511	12	4	..
4000	..	..	408	6	8	..	316	13	4	..	425	0	0	..	433	6	8	..
3000	..	..	306	5	0	..	312	10	0	..	318	15	0	..	325	0	0	..
2000	..	..	204	3	4	..	208	6	8	..	212	10	0	..	216	13	4	..
1000	..	..	102	1	8	..	104	3	4	..	106	5	0	..	108	6	8	..
500	..	..	50	0	10	..	52	1	8	..	53	2	6	..	54	3	4	..
400	..	..	40	16	8	..	41	13	4	..	42	10	0	..	43	6	8	..
300	..	..	30	12	6	..	31	5	0	..	31	17	6	..	32	10	0	..
200	..	..	20	8	4	..	20	16	8	..	21	5	0	..	21	13	4	..
100	..	..	10	4	2	..	10	8	4	..	10	12	6	..	10	16	8	..
50	..	..	5	2	1	..	5	4	2	..	5	6	3	..	5	8	4	..
40	..	..	4	1	8	..	4	3	4	..	4	5	0	..	4	7	8	..
30	..	..	3	1	3	..	3	2	6	..	3	3	9	..	3	5	0	..
20	..	..	2	0	10	..	2	1	8	..	2	2	6	..	2	3	4	..
10	..	..	1	0	5	..	1	0	10	..	1	1	3	..	1	1	8	..
5	..	..	..	10	2	..	..	10	5	..	..	10	7	..	..	10	10	..
4	..	..	..	8	2	..	..	8	4	..	..	8	6	..	..	8	8	..
3	..	..	..	6	1	..	..	6	3	..	..	6	4	..	..	6	6	..
2	..	..	..	4	1	..	..	4	2	..	..	4	3	..	..	4	4	..
1	..	..	..	2	0	2	..	2	1	..	..	2	1	2	..	2	2	..
..	12	..	..	1	6	..	..	1	6	..	..	1	7	..	..	1	7	..
..	8	..	..	1	0	..	..	1	0	..	..	1	0	..	..	1	1	..
..	4	..	..	..	6	..	..	..	6	..	..	..	6	..	..	..	6	..
..	3	..	..	..	4	..	..	..	4	..	..	..	4	..	..	..	4	..
..	2	..	..	..	3	..	..	..	3	..	..	..	3	..	..	..	3	..
..	1	..	..	..	1	..	..	..	1	..	..	..	1	..	..	..	1	..
..	..	9	..	..	1	..	..	..	1	..	..	..	1	..	..	..	1	..
..	..	6	..	..	..	..	..	..	..	..	..	..	..	..	..	..	..	..
..	..	3	..	..	..	..	..	..	..	..	..	..	..	..	..	..	..	..
..	..	2	..	..	..	..	..	..	..	..	..	..	..	..	..	..	..	..
..	..	1	..	..	..	..	..	..	..	..	..	..	..	..	..	..	..	..

Rupees.			2s. 2½d. ꝑ Rupee.				2s. 3d. ꝑ Rupee.				2s. 3½d. ꝑ Rupee.				2s. 4d. ꝑ Rupee.			
R.	A.	P.	£.	S.	D.	F.	£.	S.	D.	F.	£.	S.	D.	F.	£.	S.	D.	F.
100000	..	..	11041	13	4	..	11250	0	0	..	11458	6	8	..	11666	13	4	..
50000	..	..	5520	16	8	..	5625	0	0	..	5729	3	4	..	5833	6	8	..
40000	..	..	5416	13	4	..	4500	0	0	..	4583	6	8	..	4666	13	4	..
30000	..	..	3312	10	0	..	3375	0	0	..	3437	10	0	..	3500	0	0	..
20000	..	..	2208	6	8	..	2250	0	0	..	2291	13	4	..	2333	6	8	..
10000	..	..	1104	3	4	..	1125	0	0	..	1145	16	8	..	1166	13	4	..
5000	..	..	552	1	8	..	562	10	0	..	572	18	4	..	583	0	8	..
4000	..	..	441	13	4	..	450	0	0	..	458	6	8	..	466	6	4	..
3000	..	..	331	5	0	..	337	10	0	..	343	15	0	..	350	13	0	..
2000	..	..	220	16	8	..	225	0	0	..	229	3	4	..	233	0	8	..
1000	..	..	110	8	4	..	112	10	0	..	114	11	8	..	116	6	4	..
500	..	..	55	4	2	..	56	5	0	..	57	5	10	..	58	13	8	..
400	..	..	44	3	4	..	45	0	0	..	45	16	8	..	46	6	4	..
300	..	..	33	2	6	..	33	15	0	..	34	7	6	..	35	13	0	..
200	..	..	22	1	8	..	22	10	0	..	22	18	4	..	23	0	8	..
100	..	..	11	0	10	..	11	5	0	..	11	9	2	..	11	6	4	..
50	..	..	5	10	5	..	5	12	6	..	5	14	7	..	5	13	8	..
40	..	..	4	8	4	..	4	10	0	..	4	11	8	..	4	16	4	..
30	..	..	3	6	3	..	3	7	6	..	3	8	9	..	3	13	0	..
20	..	..	2	4	2	..	2	5	0	..	2	5	10	..	2	10	8	..
10	..	..	1	2	1	..	1	2	6	..	1	2	11	..	1	6	4	..
5	..	..	..	11	0	..	..	11	3	..	..	11	5	2	..	3	8	..
4	..	..	..	8	10	..	..	9	0	..	..	9	2	0	..	11	4	..
3	..	..	..	6	7	..	..	6	9	..	..	6	10	2	..	9	0	..
2	..	..	..	4	5	..	..	4	6	..	..	4	7	0	..	7	8	..
1	..	..	..	2	2	2	..	2	3	0	..	2	3	2	..	2	4	..
..	12	..	..	1	7	..	..	1	8	2	..	1	8	2	..	1	9	..
..	8	..	..	1	1	..	..	1	1	2	..	1	1	3	..	1	2	..
..	4	..	..	..	6	..	..	..	6	0	..	..	6	3	..	..	7	..
..	3	..	..	..	4	..	..	..	5	1	..	..	5	0	..	..	5	..
..	2	..	..	..	3	..	..	..	3	2	..	..	3	1	..	..	3	..
..	1	..	..	..	1	..	..	..	1	1	..	..	1	2	..	..	1	..
..	..	9	..	..	1	..	..	..	1	3	..	..	1	1	..	..	1	..
..	..	6	..	..	..	..	..	..	..	1	..	..	..	3	..	..	..	..
..	..	3	..	..	..	..	..	..	..	1	..	..	..	2	..	..	..	..
..	..	2	..	..	..	..	..	..	..	..	..	..	..	1	..	..	..	..
..	..	1	..	..	..	..	..	..	..	..	..	..	..	..	..	..	..	..

TABLE OF EXCHANGE POUNDS STERLING INTO COMPANY'S RUPEES.

From 1s. 9d. per Rupee to 2s. ½d. per Rupee.

Sterling.				1s. 9d. ⅌ Rupee.				1s. 9½d. ⅌ Rupee.				1s. 10d. ⅌ Rupee.			
£.	S.	D.	F.	R.	A.	P.	DP.	R.	A.	P.	DP.	R.	A.	P.	DP.
10000	—	—	—	114285	11	5	143	111627	14	6	100	109090	14	6	543
5000	—	—	—	57142	13	8	572	55813	15	3	070	54545	7	3	275
4000	—	—	—	45714	14	6	857	44652	2	7	256	43630	5	9	818
3000	—	—	—	34285	14	5	143	33488	5	11	442	32727	4	4	364
2000	—	—	—	22857	2	3	429	22325	6	3	628	21818	2	10	909
1000	—	—	—	11428	9	1	714	11162	12	7	814	10909	1	5	455
500	—	—	—	5714	4	6	857	6581	6	3	907	5454	8	8	727
400	—	—	—	4571	6	10	286	4465	1	10	326	4363	10	2	182
300	—	—	—	3128	9	1	714	3348	13	4	744	3272	11	7	636
200	—	—	—	2285	10	5	143	2232	8	11	163	2181	13	1	091
100	—	—	—	1142	13	8	571	1116	4	5	581	1090	4	6	545
50	—	—	—	571	6	10	286	558	2	2	791	545	7	8	273
40	—	—	—	457	2	3	429	446	8	2	833	436	5	9	818
30	—	—	—	312	13	8	571	334	14	1	674	327	2	4	334
20	—	—	—	228	9	1	714	223	4	1	116	214	1	10	909
10	—	—	—	114	4	6	857	111	10	0	558	109	8	5	455
5	—	—	—	57	2	3	429	55	13	0	279	54	10	8	727
4	—	—	—	45	11	5	143	44	10	5	023	43	11	2	182
3	—	—	—	31	4	6	855	33	7	9	767	32	13	7	636
2	—	—	—	22	13	8	571	22	5	2	512	21	14	1	091
1	—	—	—	11	6	10	286	11	2	7	256	10	2	16	515
—	15	—	—	8	9	1	713	8	5	1	412	8	7	0	902
—	10	—	—	5	11	5	143	5	9	3	628	5	11	3	273
—	5	—	—	2	13	8	571	2	12	7	814	2	2	10	636
—	4	—	—	2	4	6	857	2	3	8	654	2	10	0	909
—	3	—	—	1	10	5	143	1	10	9	488	1	1	2	182
—	2	—	—	1	2	3	429	1	1	10	326	1	8	5	455
—	1	—	—	—	9	1	711	—	8	11	163	—	4	8	727
—	—	6	—	—	4	6	847	—	4	5	581	—	3	4	361
—	—	5	—	—	3	9	711	—	3	8	651	—	2	17	636
—	—	4	—	—	3	0	571	—	2	11	721	—	2	0	909
—	—	3	—	—	2	3	429	—	2	2	791	—	1	2	182
—	—	2	—	—	1	6	286	—	1	5	800	—	—	5	456
—	—	1	—	—	—	9	143	—	—	8	930	—	—	8	727
—	—	—	3	—	—	6	857	—	—	6	298	—	—	6	515
—	—	—	2	—	—	4	571	—	—	4	405	—	—	4	361
—	—	—	1	—	—	2	386	—	—	2	232	—	—	2	182

Sterling.				1s. 10½d. ⅌ Rupee.				1s. 11d. ⅌ Rupee,				2s. ⅌ Rupee.			2s. ½d ⅌ R.		
£.	S.	D.	F.	R.	A.	P.	DP.	R.	A.	P.	DP.	R.	A.	P.	R.	A.	P.
10000	—	—	—	106666	10	8	—	104317	13	2	609	100000	—	—	97959	2	11
5000	—	—	—	53333	5	4	—	52173	14	7	804	50000	—	—	48979	9	5
4000	—	—	—	42666	10	8	—	41739	2	1	043	40000	—	—	39183	10	9
3000	—	—	—	32000	0	0	—	31304	5	6	783	30000	—	—	29387	12	0
2000	—	—	—	21383	5	4	—	20869	9	0	523	20000	—	—	19591	13	4
1000	—	—	—	10666	10	8	—	10144	12	6	261	10000	—	—	9795	14	8
500	—	—	—	5333	5	4	—	5217	6	8	130	5000	—	—	4897	15	4
400	—	—	—	4260	10	8	—	4173	14	7	304	4000	—	—	3918	5	10
300	—	—	—	3400	0	0	—	3130	0	11	478	3000	—	—	2958	12	4
200	—	—	—	2133	5	4	—	4086	15	3	652	2000	—	—	1959	2	11
100	—	—	—	1066	10	8	—	1043	7	7	826	1000	—	—	979	9	5
50	—	—	—	533	5	4	—	521	11	9	913	500	—	—	489	12	8
40	—	—	—	426	10	8	—	417	6	3	130	400	—	—	391	13	4
30	—	—	—	320	0	0	—	313	6	8	318	300	—	—	293	14	0
20	—	—	—	213	5	4	—	208	11	1	565	200	—	—	198	14	8
10	—	—	—	106	10	8	—	104	5	6	783	100	—	—	97	15	4
5	—	—	—	53	5	4	—	52	2	9	392	50	—	—	48	15	8
4	—	—	—	42	10	8	—	41	11	9	913	40	—	—	39	2	11
3	—	—	—	32	0	0	—	31	4	10	435	30	—	—	29	6	2
2	—	—	—	21	5	4	—	20	13	10	957	20	—	—	19	9	5
1	—	—	—	10	10	8	—	10	6	11	478	10	8	—	9	12	8
—	15	—	—	8	0	0	—	7	13	2	600	7	0	—	7	5	6
—	10	—	—	5	5	4	—	5	3	5	729	5	8	—	4	11	4
—	5	—	—	2	10	8	—	2	9	8	879	2	0	—	2	7	2
—	4	—	—	2	2	1	600	2	1	4	696	2	8	—	1	15	4
—	3	—	—	1	3	7	200	1	9	0	522	1	0	—	1	7	6
—	2	—	—	1	1	0	800	1	0	8	348	1	8	—	—	15	0
—	1	—	—	—	8	6	400	—	8	4	174	—	4	—	—	7	10
—	—	6	—	—	4	3	200	—	4	2	187	—	3	4	—	3	11
—	—	5	—	—	2	6	667	—	3	5	739	—	2	8	—	3	3
—	—	4	—	—	2	10	133	—	2	9	391	—	2	0	—	2	7
—	—	3	—	—	2	4	600	—	2	1	613	—	1	4	—	1	11
—	—	2	—	—	1	5	667	—	1	4	696	—	—	8	—	1	3
—	—	1	—	—	—	8	533	—	—	8	348	—	—	6	—	—	7
—	—	—	3	—	—	6	400	—	—	6	361	—	—	4	—	—	4
—	—	—	2	—	—	4	267	—	—	4	174	—	—	2	—	—	2
—	—	—	1	—	—	2	133	—	—	2	378	—	—	—	—	—	1

TABLE OF EXCHANGE POUNDS STERLING INTO COMPANY'S RUPEES.

From 2s. 1d. per Rupee to 2s. 5d. per Rupee.

Sterling	2s. 1d. ℘ R.	2s. 1½d. ℘ R.	2s. 2d. ℘ R.	2s. 2½d. ℘ R.	2s. 3d. ℘ R.	2s. 3½d. ℘ R.	2s. 4d. ℘ R.	2s. 4½d. ℘ R.	2s. 5d. ℘ R.
£. S. D. F.	R. A. P.	R. A. P.	R. A. P.	R. A. P.	R. A. P.	R. A. P.	R. A. P.	R. A. P.	R. A. P.
10000 — — —	96000 — —	94117 10 4	92307 11 0	90566 0 7	88888 14 2	87272 11 7	85714 3 6	84210 8 5	82758 9 11
5000 — — —	48000 — —	47058 13 2	46158 13 6	45283 0 3	44444 7 1	43636 5 9	42857 2 3	42105 4 2	41379 4 11
4000 — — —	38400 — —	37647 0 11	36923 1 2	36226 6 7	35556 8 13	31909 1 5	73285 11 5	20684 3 4	33103 7 2
3000 — — —	28890 — —	28235 4 8	27092 4 11	21169 12 11	26666 10 8	26181 13 1	25714 4 0	25268 2 6	24827 9 4
2000 — — —	19200 — —	18823 8 5	18461 8 3	18113 3 3	17777 12 5	17451 8 8	17142 13 8	16842 1 8	16551 11 7
1000 — — —	9600 — —	9411 12 2	9230 12 3	9056 9 7	8888 14 2	8727 4 4	8571 6 10	8421 0 10	8275 13 9
500 — — —	4800 — —	4705 14 1	4615 6 1	4528 4 9	4444 7 1	4363 10 2	4285 11 5	4210 8 5	4137 14 0
400 — — —	3840 — —	3761 11 3	3692 4 11	3622 10 3	3555 8 0	3490 14 9	3428 9 1	3368 6 8	3310 5 0
300 — — —	2880 — —	2823 8 5	2769 3 8	2716 15 8	2666 10 8	2618 2 10	2571 6 10	2526 5 0	2482 12 1
200 — — —	1920 — —	1882 5 7	1846 2 5	1811 5 1	1777 12 5	1745 7 3	1714 4 6	1684 3 4	1655 2 9
100 — — —	960 — —	941 2 9	921 1 2	955 10 6	888 14 2	872 10 7	857 2 3	841 1 8	127 9 4
50 — — —	480 — —	470 9 4	461 8 7	452 13 3	444 7 1	436 5 9	428 9 1	421 0 10	413 12 8
40 — — —	384 — —	376 7 6	369 3 8	362 4 2	355 8 10	349 1 5	342 1 8	326 13 5	331 1 6
30 — — —	288 — —	282 5 7	276 14 9	271 11 2	266 10 8	261 13 1	257 2 3	252 10 1	248 4 4
20 — — —	192 — —	188 3 9	184 9 10	181 2 1	177 12 5	174 8 8	171 0 10	169 6 8	165 8 3
10 — — —	96 - —	91 1 10	92 4 11	90 9 0	88 14 2	87 4 4	85 11 3	84 3 4	82 12 1
5 — — —	48 — —	47 0 11	46 2 5	45 4 6	44 7 1	43 10 2	42 13 8	42 1 8	41 6 0
4 — — —	38 6 4	37 10 4	36 14 9	36 3 7	35 8 10	31 14 6	34 4 6	23 0 11	33 1 7
3 — — —	28 12 9	28 3 9	27 11 0	27 2 8	26 10 8	26 2 10	25 11 5	25 4 2	24 13 2
2 — — —	19 3 2	48 13 2	18 1 4	18 1 9	17 12 5	17 7 3	17 2 3	16 13 5	16 8 9
1 — — —	9 9 7	9 6 7	9 3 8	9 0 10	8 14 2	8 11 7	8 9 1	8 6 8	8 4 4
— — — —	7 3 2	7 0 11	6 14 6	6 12 8	6 10 8	6 8 8	6 6 10	6 5 0	6 3 3
— 15 — —	4 12 9	4 11 3	4 9 10	4 8 5	4 7 1	4 5 9	4 4 6	4 3 0	4 2 2
— 10 — —	2 9 4	2 5 7	2 4 11	2 4 2	2 3 6	2 2 10	2 2 3	2 1 8	2 1 1
— 5 — —	1 14 8	1 14 1	1 3 6	1 12 11	1 12 5	1 14 11	1 11 5	1 0 11	1 10 5
— 4 — —	1 7 0	1 6 7	1 6 1	1 5 8	1 5 4	1 4 11	1 4 6	1 4 2	1 3 10
— 3 — —	— 15 4	— 15 0	— 14 9	— 14 5	— 14 2	— 13 10	— 13 8	— 13 5	— 13 2
— 2 — —	— 7 8	— 7 6	— 7 4	— 7 2	— 7 1	— 6 11	— 6 10	— 6 8	— 6 7
— 1 6 —	— 3 10	— 3 9	— 3 8	— 3 7	— 3 6	— 3 5	— 3 5	— 2 4	— 3 3
— — 5 —	— 3 2	— 2 1	— 3 0	— 3 0	— 2 11	— 2 10	— 2 10	— 2 9	— 2 9
— — 4 —	— 2 6	— 2 6	— 2 5	— 2 4	— 2 4	— 2 3	— 2 3	— 2 2	— 2 2
— — 3 —	— 1 11	— 1 10	— 1 10	— 1 9	— 1 9	— 1 8	— 1 8	— 1 8	— 1 7
— — 2 —	— 1 3	— 1 3	— 1 2	— 1 2	— 1 2	— 1 1	— 1 1	— 1 1	— 1 1
— — 1 —	— — 7	— — 7	— — 7	— — 7	— — 5	— — 6	— — 6	— — 6	— — 6
— — — 3	— — 5	— — 5	— — 5	— — 5	— — 7	— — 5	— — 5	— — 5	— — 4
— — — 2	— — 3	— — 3	— — 4	— — 3	— — 3	— — 3	— — 3	— — 3	— — 3
— — — 1	— — 1	— — 1	— — 1	— — 1	— — 1	— — 1	— — 1	— — 1	— — 1

EXCHANGE TABLE.

Showing the Exchange between Co.'s Rupees and Sicca Rupees, and Vice Versa.

Sicca Rupees to				Company's Rupees.				Company's Rupees to				Sicca Rupees.			
RS.	A.	P.	D.	RS.	A.	P.	D.	RS.	A.	P.	D.	RS.	A.	P.	D.
100000	..	..	..	106666	10	8	..	100000	..	..	..	93750	..	..	..
50000	..	..	..	53333	5	4	..	50000	...	..	...	46875	..	...	..
40000	..	..	..	42666	10	8	..	40000	..	..	..	37500	...	...	..
30000	..	..	..	32000	..	..	..	30000	.	...	..	28125	..	..	...
20000	..	..		21333	5	4	..	20000	..	.	..	18750	..	...	...
10000	..	..	..	10666	10	8	.	10000	..	..		9375	..	...	..
5000	..	..	..	5333	5	4	..	5000	..	..	...	4687	8	...	..
4000	..	..	..	4266	10	8	..	4000	..	..	..	3750	...	...	..
3000	..	..	..	3200	..	..	..	3000	..	..	..	2812	8	..	..
2000	..	..	..	2133	5	4	...	2000	..	..	..	1875	..	..	..
1000	..	..	..	1066	10	8	..	1000	..	..	..	937	8	..	..
500	...	..	..	533	5	4	.	500	..	.	..	468	12	..	..
400	...	..	.	426	10	8	..	400	..	..	..	375	..	..	..
300	..	..	..	320	..	..	..	300	..	..	...	281	4	...	..
200	..	...	..	213	5	4	..	200	..	..	..	187	8	..	...
100	..	...	..	106	10	8	..	100	..	..	..	93	12	...	..
50	.	...	..	53	5	4	..	50	..	..	...	46	14	..	...
40	...	...	..	42	10	8	..	40	..	.	...	37	18	...	..
30	..	...	..	32	..	..	..	30	..	..	..	28	2	...	..
20	..	..	..	21	5	4	..	20	..	..	.	18	2	..	..
10	...	..	..	10	10	8	..	10	..	..	..	9	6	..	..
5	..	..	..	5	5	4	..	5	...	..	..	4	11	..	..
4	..	...	..	4	4	3	20	4	..	.	..	3	12	..	..
3	..	..	.	3	3	2	40	3	..	..	..	2	13	..	.
2	..	..	..	2	2	1	60	2	...	..	..	1	14	...	..
1	..	..	..	1	1	..	80	1	..	..	..	......	15	..	...
......	12	..	..	......	12	9	90	......	12	..	..	......	11	3	..
......	8	..	..	......	8	6	40	......	8	..	...	......	7	6	..
......	4	..	..	......	4	3	20	......	4	..	..	......	3	9	...
......	3	..	..	......	3	2	40	......	3	...	..	......	2	9	75
......	2	..	..	......	2	1	60	......	2	...	..	......	1	10	50
......	1	..	..	......	1	..	80	......	1	..	...	......	..	4	25
......	..	9	..	......	..	9	60	......	...	9	..	......	..	8	43
......	..	6	..	......	..	6	40	......	..	6	...	......	..	5	66
......	..	3	..	......	..	3	20	......	..	3	..	......	...	2	82
......	..	2	..	......	..	2	13	......	..	2	..	......	..	1	81
......	..	1	.	......	..	1	7	......	..	1	...	......	...	...	91

TABLE OF DAILY PAY OR ALLOWANCE.

from 1 *to* 500 *Rupees, for months of* 28, 29, 30 *and* 31 *days.*

Rupees ℔ month.	of 28 Days.			of 29 Days.			of 30 Days.			of 31 Days.		
1	0	0	7	0	0	7	0	0	6	0	0	6
2	0	1	2	0	1	1	0	1	1	0	1	0
3	0	1	9	0	1	8	0	1	7	0	1	7
4	0	2	3	0	2	2	0	2	2	0	2	1
5	0	2	10	0	2	9	0	2	8	0	2	7
6	0	3	5	0	3	4	0	3	2	0	3	1
7	0	4	0	0	3	10	0	3	9	0	3	7
8	0	4	7	0	4	5	0	4	3	0	4	2
9	0	5	2	0	5	0	0	4	10	0	4	8
10	0	5	9	0	5	6	0	5	4	0	5	2
11	0	6	3	0	6	1	0	5	10	0	5	8
12	0	6	10	0	6	7	0	6	5	0	6	2
13	0	7	5	0	7	2	0	6	11	0	6	9
14	0	8	0	0	7	9	0	7	6	0	7	3
15	0	8	7	0	8	3	0	8	0	0	7	9
16	0	9	2	0	8	10	0	8	6	0	8	3
17	0	9	9	0	9	5	0	9	1	0	8	9
18	0	10	3	0	9	11	0	9	7	0	9	3
19	0	10	10	0	10	6	0	10	2	0	9	10
20	0	11	5	0	11	0	0	10	8	0	10	4
21	0	12	0	0	11	7	0	11	2	0	10	10
22	0	12	7	0	12	2	0	11	9	0	11	4
23	0	13	2	0	12	8	0	12	3	0	11	10
24	0	13	9	0	13	3	0	12	10	0	12	5
25	0	14	3	0	13	10	0	13	4	0	12	11
26	0	14	10	0	14	4	0	13	10	0	13	5
27	0	15	5	0	14	11	0	14	5	0	13	11
28	1	0	0	0	15	5	0	14	11	0	14	5
29	1	0	7	1	0	0	0	15	6	0	15	0
30	1	1	2	1	0	7	1	0	0	0	15	6
31	1	1	9	1	1	1	1	0	6	1	0	0
32	1	2	3	1	1	8	1	1	1	1	0	6
33	1	2	10	1	2	2	1	1	7	1	1	0
34	1	3	5	1	2	9	1	2	2	1	1	7
35	1	4	0	1	3	4	1	2	8	1	2	1
36	1	4	7	1	3	10	1	3	2	1	2	7
37	1	5	2	1	4	5	1	3	9	1	3	1
38	1	5	9	1	5	0	1	4	3	1	3	7
39	1	6	3	1	5	6	1	4	10	1	4	1
40	1	6	10	1	6	1	1	5	4	1	4	7
41	1	7	5	1	6	7	1	5	10	1	5	2
42	1	8	0	1	7	2	1	6	5	1	5	8
43	1	8	7	1	7	9	1	6	11	1	6	8
44	1	9	2	1	8	3	1	7	6	1	6	9
45	1	9	9	1	8	10	1	8	0	1	7	8
46	1	10	3	1	9	5	1	8	6	1	7	9
47	1	10	10	1	9	11	1	9	1	1	8	3
48	1	11	5	1	10	6	1	9	7	1	8	9
49	1	12	0	1	11	0	1	10	2	1	9	3
50	1	12	7	1	11	7	1	10	8	1	9	10
100	3	9	2	3	7	2	3	5	4	3	3	7
200	7	2	3	6	14	4	6	10	8	6	7	3
300	10	11	5	10	5	6	10	0	0	9	10	10
400	14	4	7	13	12	8	13	5	4	12	14	5
500	17	13	9	17	3	10	16	10	3	16	2	1

TABLE OF EXPENSE, INCOME, OR WAGES,

from 1 to 16 Co.'s Rupees per Month, for a Month of 31 Days, showing the Amount per Day.

Days.	1			2			3			4			5			6		
	R.	A.	P.	R.	A.	P.	R.	A.	P.	R.	A.	P.	R.	A.	P.	R.	A.	P.
1	0	0	6	0	1	0	0	1	6	0	2	0	0	2	6	0	3	1
2	0	1	0	0	2	0	0	3	1	0	4	1	0	5	1	0	6	2
3	0	1	6	0	3	1	0	4	7	0	6	2	0	7	8	0	9	3
4	0	2	0	0	4	1	0	6	2	0	8	3	0	10	3	0	12	4
5	0	2	6	0	5	1	0	7	8	0	10	3	0	12	10	0	15	5
6	0	3	1	0	6	2	0	9	3	0	12	4	0	15	5	1	2	6
7	0	3	7	0	7	2	0	10	10	0	14	5	1	2	0	1	5	8
8	0	4	1	0	8	3	0	12	4	1	0	6	1	4	7	1	8	9
9	0	4	7	0	9	3	0	13	11	1	2	6	1	7	2	1	11	10
10	0	5	1	0	10	3	0	15	5	1	4	7	1	9	9	1	14	11
11	0	5	8	0	11	4	1	1	0	1	6	8	1	12	4	2	2	0
12	0	6	2	0	12	5	1	2	6	1	8	9	1	14	11	2	5	8
13	0	6	8	0	13	5	1	4	1	1	10	10	2	1	6	2	8	3
14	0	7	2	0	14	5	1	5	8	1	12	0	2	4	1	2	11	4
15	0	7	8	0	15	6	1	7	2	1	14	11	2	6	8	2	14	5
16	0	8	3	1	0	6	1	8	9	2	1	0	2	9	3	3	1	6
17	0	8	9	1	1	6	1	10	3	2	3	1	2	11	10	3	4	7
18	0	9	3	1	2	6	1	11	10	2	5	1	2	14	5	3	7	8
19	0	9	9	1	3	7	1	13	4	2	7	2	3	1	0	3	10	10
20	0	10	3	1	4	7	1	14	11	2	9	3	3	3	7	3	13	11
21	0	10	9	1	5	8	2	0	3	2	11	4	3	6	2	4	1	0
22	0	11	4	1	6	8	2	2	0	2	13	4	3	8	9	4	4	1
23	0	11	10	1	7	8	2	3	7	2	15	5	3	11	4	4	7	2
24	0	12	4	1	8	9	2	5	1	3	1	6	3	13	11	4	10	3
25	0	12	10	1	9	9	2	6	2	3	3	7	4	0	6	4	13	4
26	0	13	4	1	10	10	2	8	3	3	5	8	4	3	0	5	0	6
27	0	13	11	1	11	10	2	9	9	3	7	8	4	5	8	5	3	7
28	0	14	5	1	12	10	2	11	4	3	9	9	4	8	3	5	6	8
29	0	14	11	1	13	11	2	12	10	3	11	10	4	10	10	5	9	9
30	0	15	5	1	14	11	2	14	5	3	13	11	4	13	4	5	12	10
31	1	0	0	2	0	0	3	0	0	4	0	0	5	0	0	6	0	0

7			8			9			10			12			16			Days.
R.	A.	P.	R.	A.	P.	R.	A.	P.	R.	A.	P.	R.	A.	P.	R.	A.	P.	
0	3	7	0	4	1	0	4	7	0	5	1	0	6	2	0	8	3	1
0	7	2	0	8	3	0	9	3	0	10	3	0	12	4	1	0	6	2
0	10	10	0	12	4	0	13	11	0	15	5	1	2	6	1	8	9	3
0	14	5	1	0	6	1	2	6	1	4	7	1	8	9	2	1	0	4
1	2	0	1	4	7	1	7	2	1	9	9	1	14	10	2	9	3	5
1	5	8	1	8	9	1	11	10	1	14	11	2	5	0	3	1	6	6
1	9	3	1	12	10	2	0	6	2	4	1	2	11	3	3	9	9	7
1	12	8	2	1	0	2	5	1	2	9	3	3	1	6	4	2	0	8
2	0	6	2	5	1	2	9	9	2	14	5	3	7	8	4	10	3	9
2	4	1	2	9	3	2	14	5	3	3	7	3	13	10	5	2	6	10
2	7	8	2	13	4	3	3	1	3	8	9	4	4	0	5	10	9	11
2	11	4	3	1	6	3	7	8	3	13	11	4	10	4	6	3	0	12
2	14	11	3	5	8	3	12	4	4	3	1	5	0	6	6	11	4	13
3	2	6	3	9	9	4	1	0	4	8	3	5	6	8	7	3	6	14
3	6	2	3	13	11	4	5	8	4	13	4	5	12	10	7	11	10	15
3	9	9	4	2	0	4	10	3	5	2	6	6	3	0	8	4	0	16
3	13	4	4	6	2	4	14	11	5	7	8	6	9	2	8	12	3	17
4	1	0	4	10	3	5	3	7	5	12	10	6	15	4	9	4	6	18
4	4	7	4	14	5	5	8	3	6	2	0	7	5	8	9	12	9	19
4	8	3	5	2	6	5	12	10	6	7	2	7	11	10	10	5	0	20
4	11	10	5	6	8	6	1	6	6	12	4	8	2	0	10	13	3	21
4	15	5	5	10	10	6	6	2	7	1	6	8	8	2	11	5	8	22
5	3	1	5	14	11	6	10	10	7	6	8	8	14	4	11	13	10	23
5	6	8	6	3	1	6	15	5	7	11	10	9	4	6	12	6	2	24
5	10	5	6	7	2	7	4	1	8	1	0	9	10	8	12	14	4	25
5	13	11	6	11	4	7	8	9	8	6	2	10	1	0	13	6	8	26
6	1	6	6	15	5	7	13	4	8	11	4	10	7	3	13	14	10	27
6	5	1	7	3	7	8	2	0	9	0	6	10	13	4	14	7	3	28
6	8	9	7	7	8	8	6	8	9	5	8	11	3	6	14	15	4	29
6	2	4	7	7	11	8	11	4	9	10	10	11	9	8	15	7	8	30
7	0	0	8	0	0	9	0	0	10	0	0	12	0	0	16	0	0	31

TABLE OF INCOME OR WAGES,

from 4 Annas to 10 Rupees per Month, showing the Amount per Day.

Days.	4 Annas per Month.			6 Annas per Month.			8 Annas per Month.			1 Rupee per Month.			2 Rups per Month.			2Rs. 8as. per Month.		
	R.	A.	P.	R.	A.	P.	R.	A.	P.	R.	A.	P.	R.	A.	P.	R.	A.	P.
1	0	0	2	0	0	2	0	0	3	0	0	6	0	1	1	0	1	4
2	0	0	3	0	0	5	0	0	6	0	1	1	0	2	2	0	2	8
3	0	0	5	0	0	7	0	0	10	0	1	7	0	3	2	0	4	0
4	0	0	6	0	0	10	0	1	1	0	2	2	0	4	3	0	5	4
5	0	0	8	0	1	0	0	1	4	0	2	8	0	5	4	0	6	8
6	0	0	10	0	1	2	0	1	7	0	3	2	0	6	5	0	8	0
7	0	0	11	0	1	5	0	1	10	0	3	9	0	7	6	0	9	4
8	0	1	1	0	1	7	0	2	2	0	4	3	0	8	6	0	10	8
9	0	1	2	0	1	10	0	2	5	0	4	10	0	9	7	0	12	0
10	0	1	4	0	2	0	0	2	8	0	5	4	0	10	8	0	13	4
11	0	1	6	0	2	2	0	2	11	0	5	10	0	11	9	0	14	8
12	0	1	7	0	2	5	0	3	2	0	6	5	0	12	10	1	0	0
13	0	1	9	0	2	7	0	3	5	0	6	11	0	13	10	1	1	4
14	0	1	10	0	2	10	0	3	8	0	7	6	0	14	11	1	2	8
15	0	2	0	0	3	0	0	4	0	0	8	0	1	0	0	1	4	0
16	0	2	2	0	3	2	0	4	3	0	8	6	1	1	1	1	5	4
17	0	2	3	0	3	5	0	4	6	0	9	1	1	2	2	1	6	8
18	0	2	5	0	3	7	0	4	10	0	9	7	1	3	2	1	8	0
19	0	2	6	0	3	10	0	5	1	0	10	2	1	4	3	1	9	4
20	0	2	8	0	4	0	0	5	4	0	10	8	1	5	4	1	10	8
21	0	2	10	0	4	2	0	5	7	0	11	2	1	6	5	1	12	0
22	0	2	11	0	4	5	0	5	10	0	11	9	1	7	6	1	13	4
23	0	3	1	0	4	7	0	6	1	0	12	3	1	8	6	1	14	8
24	0	3	2	0	4	10	0	6	5	0	12	10	1	9	7	2	0	0
25	0	3	4	0	5	0	0	6	8	0	13	4	1	10	8	2	1	4
26	0	3	6	0	5	2	0	6	11	0	13	10	1	11	9	2	2	8
27	0	3	7	0	5	5	0	7	2	0	14	5	1	12	10	2	4	0
28	0	3	9	0	5	7	0	7	6	0	14	11	1	13	10	2	5	4
29	0	3	10	0	5	10	0	7	9	0	15	6	1	14	11	2	6	8
30	0	4	0	0	6	0	0	8	0	1	0	0	2	0	0	2	8	0

Days.	3 Rups. per Month.			3Rs. 8as. per Month.			4 Rups. per Month.			4Rs. 8as. per Month.			5 Rups. per Month.			5Rs. 8as. per Month.		
	R.	A.	P.	R.	A.	P.	R.	A.	P.	R.	A.	P.	R.	A.	P.	R.	A.	P.
1	0	1	7	0	1	10	0	2	1	0	2	4	0	2	8	0	2	11
2	0	3	2	0	3	8	0	4	3	0	4	9	0	5	4	0	5	10
3	0	4	9	0	5	7	0	6	4	0	7	2	0	8	0	0	8	9
4	0	6	4	0	7	5	0	8	6	0	9	7	0	10	8	0	11	8
5	0	8	0	0	9	4	0	10	8	0	12	0	0	13	4	0	14	8
6	0	9	7	0	11	2	0	12	9	0	14	4	1	0	0	1	1	7
7	0	11	2	0	13	0	0	14	11	1	0	9	1	2	8	1	4	6
8	0	12	9	0	14	11	1	1	0	1	3	2	1	5	4	1	7	3
9	0	14	4	1	0	9	1	3	2	1	5	7	1	8	0	1	10	4
10	1	0	0	1	2	8	1	5	4	1	8	0	1	10	8	1	13	4
11	1	1	7	1	4	6	1	7	5	1	10	4	1	13	4	2	0	3
12	1	3	2	1	6	4	1	9	7	1	12	9	2	0	0	2	3	2
13	1	4	9	1	8	3	1	11	8	1	15	2	2	2	8	2	6	1
14	1	6	4	1	10	1	1	13	10	2	1	7	2	5	4	2	9	0
15	1	8	0	1	12	0	2	0	0	2	4	0	2	8	0	2	12	0
16	1	9	7	1	13	10	2	2	1	2	6	4	2	10	8	2	14	11
17	1	11	2	1	15	8	2	4	3	2	8	9	2	13	4	3	1	10
18	1	12	9	2	1	7	2	6	4	2	11	2	3	0	0	3	4	9
19	1	14	4	2	3	5	2	8	6	2	13	7	3	2	8	3	7	8
20	2	0	0	2	5	4	2	10	8	3	0	0	3	5	4	3	10	8
21	2	1	7	2	7	2	2	12	9	3	2	4	3	8	0	3	13	7
22	2	3	2	2	9	0	2	14	11	3	4	9	3	10	8	4	0	6
23	2	4	9	2	10	1	3	1	0	3	7	2	3	13	4	4	3	5
24	2	6	4	2	12	9	3	3	2	3	9	7	4	0	0	4	6	4
25	2	8	0	2	14	8	3	5	4	3	12	0	4	2	8	4	9	4
26	2	9	7	3	0	6	3	7	5	3	14	4	4	5	4	4	12	3
27	2	11	2	3	2	4	3	9	7	4	0	9	4	8	0	4	15	2
28	2	12	9	3	4	3	3	11	8	4	3	2	4	10	8	5	2	1
29	2	14	4	3	6	1	3	13	10	4	5	7	4	13	4	5	5	3
30	3	0	0	3	8	0	4	0	0	4	8	0	5	0	0	5	8	0

Days.	6 Rups. per Month.			7 Rups. per Month.			8 Rups. per Month.			9 Rups. per Month.			10 Rups. per Month.		
	R.	A.	P.	R.	A.	P.	R.	A.	P.	R.	A.	P.	R.	A.	P.
1	0	3	2	0	3	8	0	4	3	0	4	9	0	5	4
2	0	6	4	0	7	5	0	8	6	0	9	7	0	10	8
3	0	9	7	0	11	2	0	12	9	0	14	4	1	0	0
4	0	12	9	0	14	11	1	1	1	1	3	2	1	5	4
5	1	3	0	1	2	8	1	5	4	1	8	0	1	10	8
6	1	6	2	1	6	4	1	9	7	1	12	9	2	0	0
7	1	9	4	1	10	1	1	13	10	2	1	7	2	5	4
8	1	0	7	1	13	10	2	2	1	2	6	4	2	10	8
9	1	12	9	2	1	7	2	6	4	2	11	2	3	0	0
10	2	0	0	2	5	4	2	10	8	3	0	0	3	5	4
11	2	3	2	2	9	9	2	14	11	3	4	9	3	10	8
12	2	6	4	2	12	0	3	3	2	3	9	7	4	0	0
13	2	9	7	3	1	6	3	7	3	3	14	4	4	5	4
14	2	12	9	3	4	3	3	11	8	4	3	2	4	10	8
15	3	0	0	3	8	0	4	0	0	4	8	0	5	0	0
16	3	3	2	3	11	8	4	4	3	4	12	9	5	5	4
17	3	6	4	3	15	5	4	8	6	5	1	7	5	10	8
18	3	9	7	4	3	2	4	12	9	5	6	4	6	0	0
19	3	12	9	4	6	11	5	1	0	5	11	2	6	5	4
20	4	0	0	4	10	8	5	5	4	6	0	0	6	10	8
21	4	3	1	4	14	4	5	9	7	6	4	9	7	0	0
22	4	6	4	5	2	1	5	13	10	6	9	7	7	5	4
23	4	9	7	5	5	10	6	2	1	6	14	4	7	10	8
24	4	12	9	5	9	7	6	6	4	7	3	2	8	0	0
25	5	0	0	5	13	4	6	10	8	7	8	0	8	5	4
26	5	3	2	6	1	0	6	14	11	7	12	9	8	10	8
27	5	6	4	6	4	9	7	3	2	8	1	7	9	0	0
28	5	9	7	6	8	6	7	7	5	8	6	4	9	5	4
29	5	12	9	6	12	3	7	11	8	8	11	2	9	10	8
30	6	0	0	7	0	0	8	0	0	9	0	0	10	0	0

RATES OF POSTAGE.

SCHEDULE *of Postage Duties on Letters, Law Papers, Accounts and Vouchers, attested as such, with the full Signature of the Sender, and of Banghy parcels, to be substituted for Tables* 1, 2, 4, *and* 5 *of Schedule A., Act XVII.* 1837.

I.			II.		
LETTERS.			LAW PAPERS, ACCOUNTS, AND VOUCHERS, ATTESTED AS SUCH, WITH THE FULL SIGNATURE OF THE SENDER.		
Distance.	*Single.*	*Double.*	*Distance.*	*Single.*	*Double.*
Not exceeding Miles.	Not exceeding ¼ Tola.	Exceeding ¼ Tola, and not Exceeding 1 Tola.	Not exceeding Miles.	Not exceeding 3½ Tolas.	Exceeding 3½ Tolas, and not exceeding 6 Tolas.
	Annas.	Annas.		Annas.	Annas.
100	½	1	100	1	0 2
200	1	2	200	2	0 4
300	2	4	300	4	0 8
400	3	6	400	6	0 12
500	3	6	500	6	0 12
600	4	8	600	8	1 0
700	4	8	700	8	1 0
800	5	10	800	10	1 4
900	5	10	900	10	1 4
1000	6	12	1000	12	1 8
1100	6	12	1100	12	1 8
1200	7	14	1200	14	1 12
1300	7	14	1300	14	1 12
1400 &upwards	8	1—0	1400&upwards	1—0	2 0
		Single Postage being added for every additional half Tola weight.			Single Postage being added for every additional three Tolas weight.

III.

Newspapers, Pamphlets, and other Printed or Engraved Papers, packed in short covers open at each end.

DISTANCE.	*Newspapers, Pamphlets, &c. printed in India, Weight.*			*Imported Newspapers, Pamphlets, &c. Weight.*	
	Not exceeding three and half Tolas.	Exceeding three and half Tolas, and not exceeding six Tolas.	Exceeding six Tolas, and not exceeding nine Tolas.	Not exceeding six Tolas.	Exceeding six Tolas and not exceeding twelve Tolas.
	Annas.	Annas.	Annas.	Annas.	Annas.
Not exceeding 20 Miles	1	2	3	1	2
,, 400 ,,	2	4	6	2	4
Above ,, 400 ,,	3	6	9	3	6
	Single Postage being added for every additional 3 Tolas.			Single Postage being added for every additional 6 Tolas	

IV.

Parcels sent by the Public Banghy not exceeding 600 Tolas in weight, nor 15 inches long by 12 deep and 12 broad, or 2,160 Cubic Inches in size.

Distance.	Weights.											
Not exceeding Miles.	Not Exceeding Tolas.											
	50	100	150	200	250	300	350	400	450	500	550	600
	R. A.	R. A.	R. A	R. A.	R. A.	R. A.	R. A.	R. A.	R. A.	R. A.	R. A.	R. A.
100	0 2	0 6	0 9	0 12	0 15	1 2	1 5	1 8	1 11	1 14	2 1	2 4
200	0 6	0 12	1 2	1 8	1 14	2 4	2 10	3 0	3 6	3 12	4 2	4 8
300	0 9	1 2	1 11	2 4	2 13	3 6	3 15	4 8	5 1	5 10	6 3	6 12
400	0 12	1 8	2 4	3 0	3 12	4 8	5 4	6 0	6 12	7 8	8 4	9 0
500	0 15	1 14	2 13	3 12	4 11	5 10	6 9	7 8	8 7	9 6	10 5	11 4
600	1 2	2 4	3 6	4 8	5 10	6 12	7 14	9 0	10 2	11 4	12 6	13 8
700	1 5	2 10	3 15	5 4	6 9	7 14	9 3	10 8	11 13	13 2	14 7	15 12
800	1 8	3 0	4 8	6 0	7 8	9 0	10 8	12 0	13 8	15 0	16 8	18 0
900	1 11	3 6	5 1	6 12	8 7	10 2	11 13	13 8	15 3	16 14	18 9	20 4
1000	1 14	3 12	5 10	7 8	9 6	11 4	13 2	15 0	16 14	18 12	20 10	22 8
1100	2 1	4 2	6 3	8 4	10 5	12 6	14 7	16 8	18 9	20 10	22 11	24 12
1200	2 4	4 8	6 12	9 0	11 4	13 8	15 12	18 0	20 4	22 8	24 12	27 0
1300	2 7	4 14	7 5	9 12	12 3	14 10	17 1	19 8	21 15	24 6	26 13	29 4
1400 and upwards.	2 10	5 4	7 14	10 8	13 2	15 12	18 6	21 0	23 10	26 4	28 14	31 8

V.

Books, Pamphlets, Packets of Newspapers, and any written, printed, or engraved Papers sent by the Public Banghy, not exceeding 40 Tolas in weight, and packed in short covers open at each end.

Not exceeding Miles.	*Not exceeding 20 Tolas.*	*Exceeding 20 Tolas and not exceeding 40 Tolas.*	
	Annas.	Rupees.	Annas.
100	1	0	2
200	2	0	4
300	3	0	6
400	4	0	8
500	5	0	10
600	6	0	12
700	7	0	14
800	8	1	0
900	9	1	2
1000	10	1	4
1100	11	1	6
1200	12	1	8
1300	13	1	10
1400 and upwards.	14	1	12

SHIP POSTAGE *to be levied in Addition to Land postage Letters received or sent by Sea.*

Letters.		*Newspapers.*	*Parcels.*
Outward.	Inward.	Pamphlets and other printed papers packed in short covers open at each end.	Not exceeding 300 Tolas weight.
Not exceeding 3 Tolas.	Not exceeding 3 Tolas.	Not exceeding 6 Tolas weight.	Not exceeding 100 Tolas weight.
Annas. 2	Annas. 3	Anna. 1	Annas. 2
An Anna being added for every additional Tola.		An Anna being added for every additional 6 Tolas weight.	Two Annas being added for every additional 100 Tolas weight up to 300 Tolas, beyond which no parcel will be received.

CHAPTER XXXII.

MISCELLANEOUS RECEIPTS.

To preserve Skins with the Hair on.

Soak the skin in water for one day, then clean it well of fat; take alum three pounds, rock salt four ounces, and dissolve in as much water as will cover the skin in a tub or vessel; then boil it, and when lukewarm, put in the skin and soak it for four days, working it well with the feet or hands several times; then take it out and dry it in a warm place, but not in the sun. Boil up the water again, repeating the same process with the skin; then wash it well and beat it with a wooden mallet till quite soft, after which dry it in the shade, rubbing it between the hands at intervals. By this means it will be as soft and pliable as doeskin.

Carcel or Argand Lamps.

The management of a lamp is not very difficult, and common care and attention by the servant will keep it in order. In the first place, for the lamp to burn clear and steady, the oil should be of a good quality (cocoanut is the best,) and the air-holes in the rim at the bottom must be freed from dirt and all impurities, so that a current of air can pass through the centre of the wick. Pour out the remaining oil, and, having wiped the lamp carefully, examine that all the parts are in their proper places, and by turning the wick up and down, see if it is sufficiently long to last the time required for its burning; if not, replace it with a fresh one; then recharge the lamp

with oil and replace the chimney and shade, when it is fit for use. Common oil is sometimes burnt in these lamps, but the light is never bright, and much smoke is given out. In the cold weather, cocoanut oil must be warmed previous to being put into the lamp; this should be done as short a time before lighting as convenient. When necessary to wash the shade and bottoms, use lukewarm water with a little soap, and carefully wipe them with a soft dry towel. With the suspension lamp, that is raised or let down by a chain and pully, be guarded in holding the bottom firm whilst the lamp is being removed, to check its suddenly running up with a jerk from the force of the balance weight, and never leave the bottom and globe of the empty lamp with the chain drawn down to its full extent, as the corresponding weight of the lamp, to the balance weight above, being wanting, the least motion will cause the lamp so suddenly to rise as to throw the glass part out of the rim and break the whole. Servants should have this explained to them, as well as not to rub off the bronze from the pedestal. Wicks can easily be made from the upper part of a cotton stocking, should the supply run short, and others not immediately procurable.

Directions to trim, light, and manage Clark's Diamond Carcel Lamp.

Cut the wick as even as you can with the top of the inner tube, but do not cut all the back part off, as this wastes the wick and makes it more difficult to re-light.—The wick is put on with a cotton-stick like all ordinary lamps.—Fill the lamp every time it is burnt, as the wick should be well saturated.—Light the lamp with a lucifer or splint of wood.—Do not put the chimney on till the wick is lighted all round.—The wick holder cannot be improperly fixed, as there is only one way of doing it.—The small cup that is screwed on at the bottom of the burner catches the overflow. The lamp should not

be cleaned for years, and without occasioning trouble, it will burn incessantly a beautiful light.

Armenian Cement. Soak isinglass in water until it is soft, then dissolve it in rectified spirit; in two ounces of this dissolve gum galbanum, or gum ammoniac, of either grains ten; add five or six large tears of mastich, reduced to a liquid state by rectified spirit. The cement must be kept closely stopped, and, when wanted for use, melted by putting the bottle in some warm water. Used for broken glass and china, and resists moisture very well.

China Cement. For broken glass, china, or stone ware. Beat a small quantity of quick lime into the finest powder, sift it through a muslin cloth, and having smeared the parts to be joined with white of egg, dust the powder over this and unite the edges.

Another Cement. Take very fine white led paint, unite the broken particles with this, and keep them in their position with slips of adhesive plaster spread on cloth; when the paint is perfectly dry, the united parts will be found as strong as ever, and the slips of plaster may be removed.

Wilson's Cement for stone, &c. Take two quarts of tar with two ounces of grease, boil these in an iron vessel for a quarter of an hour; prepare some slacked lime and finely pounded glass; pass each separately through a fine sieve and mix in the proportion of two parts of lime to one of glass; a sufficient quantity of the boiled tar is now to be added to this mixture, to render it of the consistency of thin plaster; small quantities only of this cement should be mixed at a time, as the cement hardens so speedily that it is

too hard for use. This composition has the quality of being imperviable to wet or dampness of any kind.

Another, for Alabaster, Marble, Porphyry, &c. Take two pounds of bees' wax and one of gum resin, melt them together; then strew in a pound and a half of the substance to be joined, reduced to an impalpable powder; mix and stir the mass well together; as soon as it is cool enough, it must be well kneaded and worked in water, so that the whole of the ingredients may be well incorporated. When the cement is to be applied it must be heated, as must also the edges or sides of the material to be joined, which likewise must be perfectly dry.

Cracks in Chunam Roofs. Where the cracks are not too wide and deep, they are better filled up with dammer than chunam, as the last continually separates as it dries; whereas dammer, if not made brittle, and poured along the openings hot, will last for years, and the roof remain waterproof. It is made of Rall, a gum resin dissolved in a sufficient quantity of common oil; a small portion of tar or wax may be added, to keep the dammer rather soft than otherwise, as it adheres to the chunam better; in the rains it is hard.

Put the ingredients into an iron or copper vessel (an earthen one is dangerous) over a fire, and stir it until the resin is dissolved. This must be done in the open air, in case of boiling over or taking fire. Then fill the cracks with this liquid, and the work is finished. This dammer, when made without the tar, may be used for covering the corks of bottled ale, &c.

Blacking. Four ounces of lamp black, two ounces of treacle or jagery, a tea-spoonful of diluted vitriol, half an ounce of sweet oil, a wineglass of vinegar, and a pint of beer or water; mix the oil and

treacle lamp black together so as to form a paste, and add the vitriol, then by degrees the vinegar and water.

Another. Take two quarts of stale beer, half a pound of ivory black, three ounces of treacle, half an ounce of gumarabic, one ounce of sweet oil, one ounce of brown sugar-candy, and half an ounce of diluted sulphuric acid; mix up the oil with the ivory black and treacle, warm the beer, in which dissolve the gum and sugar-candy; stir up all together, and finely throw in the diluted sulphuric acid, which will produce a fermentation, and cause an amalgamation of the whole.

Jet Polish for Boots, Shoes, or Harness. Four ounces of clear glue, logwood chips half a pound, finely powdered indigo a quarter of an ounce, the same of soft soap and isinglass. Boil these ingredients with a quart of vinegar and one pint of water for ten minutes after the ebullition begins; then strain the liquid when cold, and it is fit for use; remove all dirt from the boots or leather, and lay on the jet with a sponge or rag.

French Polish. Rectified spirits of wine one quart, seed lac two ounces, shell lac one ounce, gum sandurach one ounce, gum copal and camphor of each one ounce; pound the gums, and put the whole into a stone bottle; cork it securely, and place the bottle in hot water, shaking it often till all be dissolved. A very small quantity is to be applied at a time, and only a small surface covered with the liquid, and that is rubbed off immediately; a little more is then applied, which is also rubbed off, and this is repeated till the desired polish is attained; the rest of the table or other furniture is treated in the some manner, till the whole surface is polished.

Polish for Furniture.

Grate a quarter of an ounce of white soap, put it into a new earthen vessel with a pint of water, hold it over the fire till the soap is dissolved, then add three ounces of bees' wax and half an ounce of white wax, cut into small pieces; as soon as the whole is incorporated it is fit for use. When used, clean the furniture well, dip a bit of flannel in the varnish when warm, and rub it on the furniture; let it stand a quarter of an hour, then apply a hard brush in all directions, and finish with a bit of clean dry flannel or coarse woollen cloth.

To clean China and Glass.

Take fuller's earth or prepared chalk, reduce it to an impalpable powder, then form it into a thin paste with water; apply it to the glass or china with a soft cloth, let it dry, and then rub it off.

To clean Casks.

Wash your casks with water till all the impurities are removed; for each pipe take one pound of chloride of lime with fifteen quarts of water; throw the whole into the cask, and shake it so as to affect every part, then wash it out several times with fresh water. The smell of the chloride of lime will pass off in a few hours.

The most effectual way to sweeten a tainted cask, is to have the hoops removed before cleaning it, by a cooper.

German Polish.

To two ounces of yellow bees' wax put half an ounce of black resin, melt it in an earthen pipkin, and add by degrees one ounce of spirits of turpentine.

To take Rust out of Steel.

Cover the steel well with sweet oil, and let it remain for a couple of days, then use unslacked lime finely powdered, and rub with it until all the rust disappears.

To remove Ink or Stains from Tables. Wash the spot with diluted sulphuric acid or muriatic acid with a feather, do not let it remain long, or it will leave a mark; rub it quick with a piece of rag, and, when the stain is removed, drop a little sweet oil on the part and give it a polish.

To clean Dish Covers. Every article of this description, whether of block tin, or queen's metal, should first be washed and dried, then rubbed with pounded whiting or fine chalk mixed with a little oil; after which, wipe it clean, and dust some of the dry powder in a muslin bag over it, and polish with a dry soft cloth or leather.

To clean Plate. The best material for cleaning plate is finely powdered whiting or prepared chalk. The plate should be constantly washed with soap and water, or occasionally boiled in water in which brown soap has been dissolved; then wipe it clean with a cloth; a brush may sometimes be required to remove any tarnish between the fluting or crevices, and if any dark spots remain, smear them with a little pounded whiting mixed with spirits of wine, gin, or turpentine; let it dry, and then brush it well off, after which polish with a soft dry leather. Plate that has long lain by, if treated in this manner, will resume its original polish immediately, and always after being used should be washed clean, then rubbed with a soft leather, and a little of the powder whiting or chalk.

Scouring Drops. Mix with two ounces of rectified spirits of turpentine, two drachms of either of the following essential oils—cloves, cinnamon, or lemon; rub a little on stains of silk, woollen stuffs, or linen, with a bit of soft cloth or old cambric; it will also remove the stains of paint, pitch, or oil, without taking out the colours.

To preserve Woollen Cloths from Insects.

Frequent airing is indispensable; therefore shake and place them out occasionally in the sun, then brush them well before either laying in the drawer or chest; fold amongst them dried Neem leaves, pepper corns, Butch, camphor in small bags, or bitter apple. Furs should have pounded black pepper well dusted amongst them.

To efface Spots of Grease from Silks.

Hold the part firmly, to prevent the silk from being creased; then with a clean soft white cloth or an old cambric pocket handkerchief rub the spot very briskly, but not with sufficient violence to fray the silks; change the portions of the handkerchief frequently; in a course of a minute or two the spot will entirely disappear.

To remove Wax Stains from Cloth.

The stains may be instantaneously and entirely removed by laying over them a fold or two of dry blotting paper, and applying for a moment the pressure of a moderately hot iron; or hold a hot iron or poker within an inch or so of the cloth, and the wax will immediately be attracted to it, then rub the spot with a piece of cloth or brown paper, to remove any mark that may remain.

Dr. Traill's Indelible and unchangeable Ink.

Knead a small mass of dough underneath a little stream of water for some time, until it has parted with all the strach it contains, and only a sticky mass remains in the hands. The more carefully this is done the more pure the gluten will be. To ten parts of pyroligneous acid, add half a part of gluten, put the whole into a covered vessel, and submit it to a gentle heat for twenty-four hours, when a solution of the gluten will be effected, and a saporacious fluid

remains. Procure some of the finest lamp black, and to every twelve grains add one ounce of the fluid, rubbing it quite smooth in a pestle and mortar, the addition of a little bruised allspice, cloves, or cinnamon gives the liquid an agreeable aroma. This ink if exposed to the sun and air only becomes of a more intense black.

Marking Ink. Lunar caustic two drachms, distilled or rain water six drachms, gum water two drachms; wet the linen where you intend to write with liquid pounce, dry it, and write upon it with a clean pen.

Liquid Pounce. Subcarbonate of soda one ounce, water a pint, colour with a little sap green or gamboge. If potash is used instead of soda the ink will spread.

Method of using Pounce and the Ink. Wet a spot with the pounce large enough for the name or initials; set it to dry, either by the fire or in the sun; when it feels stiff, rub it well with the smooth handle of a knife or the stopper of a bottle; shake the ink, and, as the articles are marked, lay them in the sun to dry, taking care that the writing does not touch any other part of the cloth, otherwise it will stain it indelibly.

Native Marking Ink. The acrid juice between the outer and inner shell of the cashue nut, if written with on linen, stains it a dark brown; so will the milky juice from the tree.

The natives also use the juice of the marking nut (the Betarvine ;) the part of the cloth to be written on is first covered with rather a thick paste of chunam, and then rubbed off, after which the juice contained in the cells of the nut is used as ink.

Varnishing Pencil Drawings. A clean solution of isinglass in water, or the white of an egg well beaten up, will answer the purpose; but great care is requisite when laying it on.

For Preserving Leather. Linseed oil three pints, bees' wax twelve ounces, pounded rosin four ounces, fir rosin two ounces; melt, add neat's-foot oil two pints, and oil of turpentine one.

Another. Oil of linseed one pound, yellow wax and common turpentine each two ounces, Burgundy pitch one ounce; melt in an earthen vessel.

Another. Oil of linseed one pound, suet eight ounces, yellow wax six ounces, yellow rosin one ounce; melt in an earthen vessel.

Drying Oil for Paint, &c. &c. Linseed oil is to be preferred, but any other vegetable oil will answer. To every quart of oil, add half an ounce of pounded vitrified oxide of lead (Moordar sing); boil this for a short time and let it stand to cool and settle; then strain it off from the sediment at the bottom, which is composed of the fatty part of the oil; when quite clear it is fit for use, either to mix with paint or other purposes. This paint will dry in twenty-four hours. The oil, if put on cloth of a close texture, will render it nearly waterproof; added to pounded chalk or whiting, it makes excellent putty for windows, &c.; if mixed with mutton suet and a little wax (melted over a fire) to the consistence of thick cream, it will be found a most excellent composition for softening leather, and preserving it against heat and rain.

Boot and Shoes Waterproof. Take bees' wax, turpentine, and Burgundy pitch, of each two ounces; melt these in a pint of drying linseed oil, and rub the leather with this composition, in the sun or near the fire, until it is well saturated.

Carpets, If made of wool or cotton, should never be laid down on a floor without a coarse cloth underneath, that has been well soaked in a solution of corrosive sublimate; the quantity of water to one pound is about three gallons. White ants, which are so destructive to carpets, will seldom go near this, or cloth dyed with indigo.

Oil floor cloth, if laid on a chunam or stone floor the least damp, soon decays, unless a matting or other substance is placed beneath it. To clean,—scrub with a brush, soap, and water.

Glue. A strong glue, for veneer work or other purposes, is made by dissolving isinglass in spirits of wine or brandy, in the proportion of an ounce to a pint of spirit. The isinglass must be chopped up very fine, put into a bottle with the spirits, and dissolved in boiling water over the fire; when required at any time, a moderate heat will liquify it and render it transparent.

To bottle Beer. First take care that your bottles are all well washed, cleaned, and dried on a rack, the cork good and in proper order (all worm-eaten ones, decayed or knotty, must be rejected), wash them well in lukewarm water, then put them into fresh, and they are fit for use; be careful that they are of the proper size. The cask of beer having been put on a stand, with a slight tilt forwards, and had time allowed to settle (a few days is quite sufficient,) introduce the tap at the bottom, which has been previously bored and stopped with a cork; then with a gimblet make a hole in any part of the cask near the bung, and stop it up with a wooden peg, that can be moved at pleasure, for admitting air into the cask, and facilitating its passing through the tap. All being ready, draw off a little first into a jug, and in this dip the ends of each cork as your bottles are filled previous to corking them; when the whole is

finished, tie the corks down with string, and dip the top into prepared boiling dammer or fine chunam; this is done with the view of securing them from ants and other destructive insects. The beer will be fit to drink in three or four months. To a mess, or private family where there is a great consumption of this article, the bottling of beer at home will always be found a considerable saving; for beer, that has to be sent in bottles from the presidencies, generally costs, if the distance is above two hundred miles, from seven to eight rupees a dozen to the consumer, whereas, if purchased in cask and bottled at home, as here directed, it may be drank at one-half the price. The bottles are to be had at most out-stations for little or nothing; at the presidency they cost from one rupee eight annas to two rupees the dozen. The best time for bottling beer is after the rains, and during the cold season. In the latter, it takes a longer time to ripen.

Ants, red or black, to destroy. After having discovered the aperture of their nests, surround the hole with wet clay, formed into the shape of a funnel, and pour in boiling water.

Where they are in the habit of infesting a floor or room, lay down thin slices of raw meat or liver, upon which the ants will soon congregate; let a person go about with hot water in a basin and throw in the meat as it is covered, then shake it dry, and put it down again to collect more.

To prevent ants getting on a table, teapoy, bed, &c., tie round the lower end of the leg or post a thin slip of flannel dipped in castor oil; they will not pass over this; or place the legs in pans surrounded with water.

White ants Are the most destructive of all the insect tribe infesting a house, destroying the thickest rafters, furniture, books, papers, cloths,

and goods of all description, which they perforate through and through. At the commencement of the rains, they quit their reptile state, and become a winged insect, and make their appearance a little after dusk, when they are very troublesome, covering everything with their wings, which fall off and leave their bodies without the power of moving. A light in the room attracts them, and if they cannot be shut out, the best way of decoying them from table is, to have the lights removed to one side at a distance, and place near it a basin of water, in which most will be taken. Poultry are very fond of them, and in some parts of the Coast, Mysore and the Carnatic, they are an article of food among the lower castes, and sold fried in the bazaars. The only effectual method of getting rid of a nest is to excavate it, and destroy the queen ant, and unless you get old of her, you may continue to kill the rest by myriads daily without success. She is known from her size, being from two to three inches long, and proportionably large.

To secure boxes from their depredations, the best plan is to place them on glass bottles, laid lengthways, and if kept free from dust they cannot ascend. They have a great dislike to indigo, and will seldom touch cloth dyed in it, or saturated in a solution of corrosive sublimate; the proportion of one pound to four gallons of water is sufficient. They also dislike salt, which may be mixed up with the mud that is sometimes spread over the floor or wall; though this is not an effectual remedy, it is as well occasionally to adopt it.

Bugs to destroy. Wash every part, crevice or corner, where they can be secreted, with a strong solution of alum water, boiling hot, of the strength of as much pounded alum as the water will dissolve; this is an effectual remedy. Or wash every part of the bedstead, or furniture, with a strong

solution of corrosive sublimate, or dissolve the sublimate in spirits of turpentine with the addition of water. It is almost impossible to prevent these insects from getting into your beds and furniture where there are native servants in attendance; the utmost cleanliness is requisite, by continually taking down the curtains, removing the bedsteads out in the sun, and pouring boiling water all over such parts that the insects may harbour in.

If the bugs are in the wall of the house or anywhere else about, you may prevent them getting up the posts of the bedstead by placing each leg in a vessel or tin saucer, filled with fine wood ashes from the kitchen; they will not pass over this; and for children's cots nothing can be better. It is preferable to water, as the clothes from the bed may fall into it and get wet; besides domestic animals often lap the water, and servants forget to see that the pan is filled again. Never allow the dobies to lay out the clothes, when they bring them home from the wash, on the bed, as they may have some of these insects amongst them.

Rats, to destroy. Cork cut into thin slices and fried in fat, and then placed where they are in the habit of frequenting, will greedily be devoured by them and cause their death.

Unslacked lime in powder, if placed around their holes, will also destroy them, by sticking to their feet, which they lick off and die.

Field rats may be destroyed by having dried chillies mixed with hay put into a common chatty, in which a hole is made at the bottom; then light the grass or hay, and turn the mouth close over the rat hole; a person then blows through the hole in the chatty, which drives the smoke into their boroughs and suffocates them. Previous to doing this all means of egress by other

holes must be stopped up, or else chatties similarly prepared applied to them at the same time.

Arsenic and coarse meal flour, mixed in the proportion of three or four grains to an ounce of meal, will greedily be devoured by them; but it is necessary to feed them two or three times with plain meal first. Or else, take some split horse gram (chenna) that has been soaked in water and become soft, sprinkle a little sugar over it and then some arsenic, mix it well together, and place it for the rats; this is a bait they will seldom refuse, especially if they inhabit the stable or outhouses. Care must be taken that it is never placed in the way of poultry, sheep, or goats.

Ticks on Dogs. The vermin may be easily removed by rubbing the dog's ears, or wherever they have fixed themselves, with sweet or castor oil. Fleas will not remain on dogs or animals that have powdered butch rubbed over them, or if washed with an infusion of the same; rubbing them with train oil is also an effectual remedy.

Ticks on Poultry May be removed in the same manner; indeed it is very necessary, if you find your poultry moping about, to have them examined, and see if these vermin are not the cause; fowls die in numbers from being covered with ticks. Some soil is particularly favourable to them, and you can only preserve your poultry by removing them away.

Fleas, to destroy. Sprinkle the room with a decoction of bitter apple or wild Indigo leaves, fumigate with burnt thyme or brimstone, and have the rooms continually swept and cleaned. Pounded butch, or an infusion, if sprinkled about, is also a remedy, and may be applied to animals infected with them.

Flies, to destroy. Boil half an ounce of quassia chips in a quart of water, and sweeten it well with sugar, let it cool, and strain it; put this in plates or saucers about the room.

To drive flies from a room. Take a table-spoonful of finely ground black pepper, the same quantity of sugar or syrup, mix this in half a teacup of milk; put it about in plates or saucers where the flies are most numerous.

But the most effectual method of keeping them out of the house, or room, is to have checks to the doors and windows, and let them remain down during the day.

Eye Flies. These little insects are very troublesome to persons reading, working, &c. Checks to the doors and windows prevent their entrance into a room. Curled slips of paper, or cotton thread suspended to the wallshades, will attract them, where, if undisturbed, they remain. It is said that they have a great aversion to the milk-hedge, also to the Gheegowar, a small spotted green and white aloe-looking plant, which, if hung about the room, they will not enter; this practice is adopted by the natives.

Bandoline for the Hair. Soak half an ounce of quince seed (Behdana) in a pint of hot water all night; then strain through muslin, adding a few drops of essence of bitter almonds, or any other scent; cork it well, for if left exposed to the air it soon spoils; to make it keep, a wineglass of spirits of wine should be added after straining.

Baldness. To restore hair on any bald surface of the head, it is necessary that the system be brought into a healthy condition, when either of these three stimulating applications may be used, with every probable chance of success.

No. 1.—Make a pomatum of hog's-lard, blending with it as much tincture of cantharides of treble the usual strength as it will take up. When used, it should be applied twice a day, by rubbing it on the bald part for five or six minutes, and continued even after the head becomes sore.

No. 2.—Take two drachms of pounded sulphate of copper (blue vitriol) and dissolve in one ounce of brandy, or spirits of wine; rub this on the part two or three times a day.

No. 3.—Take half an ounce of oil of cloves or cinnamon, add four ounces of spirits of wine; apply this to the part, or all over the head if the hair is falling off.

A strong solution of cloves may be made by first bruising them a little; then put them into a stopper bottle, and cover with spirits of wine or French brandy; place this out in the sun for a day or two; strain, and use it.

To promote the growth of Hair. The seed of the Moringah or horse-radish tree, when ripe, yields an oil equal to any known for this purpose, and if colored and scented, will be found to compete with the far-famed Macassar.

Shaving the head strengthens the air and causes it to grow thicker, and even sometimes to curl: or else rub well into the roots of the air freshly expressed almond or cocoanut oil, scented with any essence that may be most agreeable.

To wash the hair, use soft soap and lukewarm water with ground chenna flour (native name Basun); the hair is first to be washed with soap and water, then the chenna flour, made into a thin lather or paste with water between the palms of the hands and rubbed on the head, after

which it must be washed off with fresh water and the hair well dried.

The natives use the Ritah or soapnut.

Jet black dye for the hair. Take thirty tolah weight of Manjoo Phul *(gall nut)*, fifteen of Huldah *(bal hurrah)* of the small description, roast each separately in *Tilly* oil *(gingilie)*, and pound it very fine; take one tolah of Pitkuree *(alum)*, roast it on an iron pan, and add to it one tolah of Nowshagur *(sal ammoniac)*, mix and grind both with one masha of Nulah Thothau *(verdigris)*, and two tolah of the finest copper filings; mix the whole well together and make into a paste with aoonla water, phyllanthus emblica, which is prepared by soaking the fruit in hot water for a couple of hours.

Form the mass into large sized pastiles or balls, and when required grind up one with some aoonla water and apply it over night to the hair.

Obs.—This has none of that purple tinge peculiar to other native dyes.

Cold Cream. Take oil of almonds two ounces, white wax and spermaceti one drachm, and melt in any clean vessel, and, while cooling, mix in by degrees two ounces of rose or half an ounce of orange flower water. Or, take three ounces of oil of almonds, spermaceti half an ounce, white wax a quarter of an ounce, melt these over the fire and pour it into a warm glass or marble mortar, and mix in by degrees as much orange flower or rose water as it will take up.

Milk of Roses. Take prepared kali six grains, oil of almonds one ounce, essence of bergamot two drachms, rose water three ounces, orange flower water two drachms; mix the whole well together.

Lip Salve. Take oil of almonds, spermacceti, white wax and pounded sugar-candy equal parts, mix these together and melt over a slow fire; a little powder of alkanet root, or cochineal, may be added to colour it.

Tooth Powder. No. 1.—Take common close-grained charcoal, pound it very fine and sift through muslin; add a little salt. Or, roast the beetle-nut until it has become charcoal, then grind it up fine and add some salt. This is a great favourite with the natives.

No. 2.—Take powdered casearilla bark one ounce, cream of tartar half an ounce, mix both well together, and use as any other dentifrice.

Pink Dye for Silk Stockings. Safflower (washed) two drachms, subcarbonate of potash eighteen grains, spirits of wine three tea-spoonsful, distilled or rain water four table-spoonsful; put into a stopper bottle and digest the whole for four or six hours in the sun; then add distilled vinegar, or lemon juice, by degrees, until reduced to a fine rose colour. The native practice is to use a little red cotton in the water, after they are washed with a little lime juice.

To wash Silk Stockings. First wash the stockings in soap and water to remove the dirt; then rinse them in clean water, and wash them again with soap; make a soap liquor and colour with pink dye or a little red cotton (be careful not to put too much); if the latter is used add a little lemon juice to fix the colour; lay the stockings in this; then take them out and wring them, and set them to dry; place a blanket on the table and lay the stockings smooth upon it, and rub them well with a flannel on the right side until smooth and shining.

Or, take the bruised capsules which cover the soapnut, (native name Ritah,) and stir them in hot water until a sud or froth is formed; wash the stockings in this instead of soap, rinse them in clear water, then put them into the colouring liquid and treat them as last directed.

To wash Silks or Damask. Bruise some Ritah-nuts and soak them in warm water to soften, then rub them between the hands until a lather is formed; pour the froth and liquid into tepid water and wash the silk in it, using soap to any part that is very dirty; when clean, rinse the silk in some weak lime juice and water; take it out and wring it gently; then hold it at each end and swing it in the air until partially dry; lay over a clothes horse a table-cloth or sheet and place the silk upon it, then rub it with a soft cloth or towel gently down until nearly dry.

Silk stockings or gloves may be cleaned in the same way, only adding a little colouring dye to the lime juice and water. Coloured dresses, furniture chintz, &c., should be washed in cool water alone, but if the colour is likely to fly, a little of the froth of the soapnut must be added.

When silk stockings are new and not to be coloured, a little stone-blue should be put into the last liquid, and when wrung and partially dried, they must be stoved with brimstone, and afterwards dressed upon a wooden leg, the outside of each stocking being face to face, and rubbed dry with a piece of flannel.

To give all silks after washing the lustre they originally possessed, they should be bleached by exposure to the fumes of sulphur, a small quantity being thrown over a dish of hot charcoal and the silk exposed to the fumes in an enclosed place.

To wash Net, Cotton Stockings, &c. Make a thin lather of soap, or the Ritah-nut, and boil the stockings or gloves in it; then take them out and rinse in cold water; let them once more be boiled in a lather and rinse them again; by this means all injury by rubbing is avoided.

To wash Colored Muslin Dresses. Take out the gathers at the top of the sleeves and at the waist; wash the dress in the usual manner in cool water with soap, or a lather made from the Ritah-nut; then rinse it, and roll it smoothly in a sheet or other cloth, and set it to dry.

Bite of a dog. When there is any suspicion regarding the dog, the removal of the injured part by the knife, or actual cautery, should be immediately resorted to; or the bitten part must be destroyed to the bottom, by repeated applications of caustic, and then the wound covered with a poultice and suffered to heal by granulation. If it should so happen that the wound, or bitten part, is so situated as not to admit of excision, scarify the part, and bathe it with a weak solution of volatile alkali, in the proportion of one part of the alkali, to four of water; after having washed the wound for some considerable time, it may then be touched with caustic. If after the accident any time has elapsed, the wound must be kept open for two or three weeks, or even longer.

Bite of a Venomous Snake. First apply a ligature or bandage tightly, a few inches above the part bitten, and wind it round the limb till it is brought near the wound, when, either suck the wound, or apply a cupping glass; cut out the part with a knife or burn it with a hot iron, or apply lunar caustic or, wash the parts bitten with eau-de-luce, or spirits of harts-horn;

at the same time give the patient a tea-spoonful of spirits of sal volatile or half a tea-spoonful of eau-de-luce, in a claret glass of water, or camphor and ammonia with cayenne pepper; a bottle of madeira may be taken in draughts at a few minutes interval, or any equally large dose of strong spirituous or fermented liquor; keep the patient walking about, and do not allow him to lie down to sleep.

Obs.—Poisonous snakes have conical tubular fangs, but only one row of teeth on each side of the upper jaw, while the innocent tribe have *two*. In the former the scales decrease in size as they approach the head, while the reverse is the case in the latter.

Sting of a Scorpion or bite of a Centipede. Apply a ligature above the part, if possible making a strong pressure over it with a watch key or cut down on the spot, and apply lime juice and salt, or a warm poultice of ipecacuanha powder, or the root of the thistle ground and rubbed into a paste and smeared over the wound, or lint dipped in harts-horn or eau-de-luce, and, if the pain still continues, a glass of brandy, taken occasionally, will relieve it. A remedy lately recommended is, to drop a little pounded burnt alum into the eye.

To remove the sting of a Wasp or Bee. First examine and see if the sting remains in the wound, if so, remove it with a lancet or needle, then wet the part and rub a piece of indigo upon it; this will relieve the pain at once. Or, rub one drachm of pure opium with one ounce of sweet oil, cover a bit of lint with this and lay it on the wound, repeating it occasionally.

Musquito Bites, Or, more properly, the sting, of these gnats, are attended with a high degree of itching and inflammation; so much so,

that persons cannot refrain from scratching, and by the constant repetition of which, a sore is produced, particularly with those of a robust and full habit.

To allay the itching, in the first instance, wet the part either with eau-de-cologne, sal volatile, lime juice, salt and water, or a solution of opium and water; but if ulceration has taken place, a poultice may be necessary; or keep the sore bathed with Goulard extract sufficiently diluted, in the proportion of a tea-spoonful to a pint of water.

Olive oil is also a useful external application.

Burns and Scalds. Bladders arising from burns or scalds must never be cut or opened. In all accidents of this nature, it is necessary to employ an immediate remedy, such as immersion in cold water; or surround the parts with fine cotton and apply a bandage over the whole; spirit of turpentine is also a useful remedy; the sore to be kept constantly wet by soaking lint or rag in it and applying to the part; this is an effectual remedy. Or take equal parts of lime water, linseed, olive, or castor oil, and mix together; smear this over the burn or scald, applying the same frequently.

Ointment for dressing Burns. Yellow basilicon one ounce and a half, spirits of turpentine three ounces; mix and dress the parts occasionally.

Lime Water. Take fresh burned lime eight ounces; pour upon it a gallon of boiling water; cover up close, and, when cold, keep the whole in a glass bottle; pour it off clear when wanted.

Smells, bad, to destroy. Chloride of lime destroys all bad smells; four ounces, mixed with two quarts of water, and sprinkled about or even allowed to remain in an open vessel, will remove all disa-

greeable smell from a room or house. Where this is not procurable, and a drain or any chunam reservoir has become tainted, sprinkle over it a little fresh lime and then saturate it with water, when it may be washed off. Vinegar sprinkled over lighted charcoal in a room, is also a great purifier.

Guinea Worm. While the tumour is in a hard state, apply a poultice twice a day, made of the pounded leaves of the prickly pear, until it breaks, and the head of the worm protrudes so far as to be laid hold of with ease, either by a piece of cotton rolled up like a quill, or by a thin bit of bamboo with a slit in it, so as to hold the end fast; this, as it advances, is to be daily twisted gently round until the whole is extracted, and which will be greatly facilitated by pouring cold water above the part; whilst the worm is being twisted no force is to be used; when the worm can be drawn no further, apply the poultice over it until the next attempt at removal is made.

Castor Oil. This may easily be prepared at home and will be found equal to cold drawn. Clean the nuts free from all husks, then bruise them in a mortar to a paste, and put it into cold water, with a proportionate quantity of cocoanut juice, and boil till the oil is extracted; when strain through a fine cloth or filtering paper.

Cocoanut Oil to Purify. Put the dubber, or vessel, out in the sun if in the cold weather, and throw into it a handful of coarse pounded salt; let it remain a few days, and pour it off carefully without mixing the sediment at the bottom.

Wallace's Cholera Mixture. For a full grown robust man, or woman, one tea-spoonful of red pepper, one tea-spoonfull of black, two tea-spoonsful of strong decoction made of cloves, cinnamon and cardamons; the

above to be put into a large-sized claret glass, to which add sixty drops of laudanum, and then fill the glass three quarter up with brandy or arrack, and then fill up the glass to the top with boiling water, to which add some grated nutmeg. The above dose to be divided into two equal parts; one to be given, and, if retained, which generally it will be, no more need be given; but if rejected, the rest to be given; should this likewise be vomited, a second dose to be similarly prepared and administered. Hot bricks to be applied to the chest, stomach, arms, legs and feet; the patient to be kept as warm as possible; the following morning a dose of castor oil to be given.

To a person between twelve and twenty years of age two-third of the peppers laudanum and spirits to be given, but the same quantity of the decoction, the glass filled up with hot water.

To children between three and twevle years of age, half or quarter, according to the age of the child, of the peppers, laudanum and spirits, with one tea-spoonful of the decoction, the glass as before to be filled up with hot water; this last to be divided into three equal parts, and administered as directed for others.

After the dose, if retained, the patient will complain of excessive thirst and a burning sensation in the intestines, this is almost a certain indication of recovery; but nothing whatever should be given either to allay the one or palliate the other, till four or five hours after the castor oil has ceased purging. Mulagatanee, made strong with pepper and chillies, should be given, and this continued for several days. To a European, young and robust, the whole wine glass to be given at one dose, if he is very bad with cholera. Where the spices cannot be procured, a strong decoction of ginger will answer the purpose.

The following instructions for the treatment of Cholera were issued by the Medical Board in Bombay, during the year 1845 :—

Bleeding.—This may be employed if the pulse be easily felt and cramps be very severe, but in no case when the pulse is almost gone and cramps are not present.

Mixture with Opium.—Of this a dose suited to the commencement of the treatment, and if the purging continue it may be repeated once.

Pills.—One is to be given to an adult, and half a pill to a person 15 years old, to check vomiting, if the mixture be rejected; and for three quarters of an hour after taking the pill nothing is to be swallowed. No pill is to be given under 15 years of age.

Mixture without Opium.—Of this a dose suited to the age is to be given regularly every hour, or two hours after purging and vomiting have been checked by the preceding medicines, until the pulse improve and the skin become warm.

Cholera Mixture with Opium.

Solution of Ammonia..........	9½ drachms.	Mixed.
Essence of Pepperment..........	5 ,,	
Tinct: of Opium................	19 ,,	
Brandy........... 19 ounces and	6½ ,,	

N. B.—Of this mixture one ounce contains 47½ minims of tinct: of opium, and ten minims contain almost one minim of the tincture.

Cholera Mixture without Opium.

Solution of Ammonia.............	1 ounce.	Mixed.
Compound Tincture of Cinnamon....	1¼ ,,	
Water..........................	21½ ,,	

N. B.—Of this mixture one ounce contains 20 minims of the solution of ammonia, and 25 minims contain $1\frac{1}{4}$ minim of the solution.

Cholera Pills.

Extract of Opium..................	36 grains.
Powder of Black Pepper............	48 ,,

Mix and divide into 24 equal pills.

N. B.—Each pill contains $1\frac{1}{2}$ grain of opium.

DOSES.

Cholera Mixture with Opium.

Doses at adult age, one ounce or two table-spoonsful in water.

16 years, half an ounce or one table-spoonful.

8	,,	90	minims	or	180	drops.
4	,,	40	,,	,,	80	,,
2	,,	20	,,	,,	40	,,
1	,,	10	,,	,,	20	,,

To persons above eight years, these doses may be repeated once only if no pill shall have been given, and to persons below eight years, a half dose only may be given, if the first dose shall have been insufficient to check vomiting and purging.

Cholera Mixture without Opium.

Dose at adult age, one ounce or two table-spoonsful in as much water.

16 years, half ounce or one table-spoonful in water.
8 ,, quarter ,, ,, two tea-spoonsful in water.
4 ,, 60 drops in a little water.
2 ,, 30 ,, ,, ,,
1 ,, 15 ,, ,, ,,

These doses may be repeated every one or two hours after vomiting and purging has ceased, until the pulse improve and the skin become warm.

Hot bricks, or bags of hot sand or bottles of hot water wrapped up in cloth, are to be applied along the spine, and to the legs, the legs and arms being at the same time constantly rubbed.

Drink.—The patient is not to be allowed the free use of water, as drinking it will keep up vomiting and prevent the medicine being retained; a spoonful only of conjee, or water with a little brandy, may be given now and then.

CHAPTER XXXIII

THE KITCHEN GARDEN.

Where you have an opportunity of selecting ground for this purpose, choose a spot possessing a good command of water, free from trees, and of a neat and loamy soil, such being best suited for vegetation. But if no choice be left for selection of a spot, and that you must turn to the best account you can that which you possess; examine carefully its texture, and endeavour, if necessary, by artificial means, to render it as productive as possible, and which can only be done by adding manure to the soil, or the requisite material for either destroying its tenacity if of a clayey nature, or if of a sandy soil by mixing with it loam or peat, so as to make it retain the requisite portion of moisture.

Loam is an earthy mixture containing considerable proportions of clay and sand, but, when calcareous matter is also present, it is termed marl; any soil that does not cohere so strongly as clay, but more strongly than chalk, is designated loam.

Peat.—Lakes and tanks of water are sometimes filled up by the accumulation of the remains of aquatic plants, and in this case a sort of curious peat is formed. The fermentation in these cases seems to be of a different kind, much more gaseous matter is evolved, and the neighbourhood of morasses, or tanks, in which aquatic vegetables exist is usually aguish and unhealthy, whilst that of true peat formed on soils originally dry is always salubrious.

Soils may generally be distinguished from mere masses of earth from their friable texture, dark color, and by the presence of some vegetable fibre or carbonaceous matter.

The species of soil is always determined by the mixture of matters, and never by the colour or texture, of that mixture, which belongs to the nomenclature of varieties. Thus a clayey soil with sand, is a sandy clay—this is the name of the species; if the mass is yellow or red, it is a yellow or red sandy soil, which expresses at once the genus, species, and variety.

The true nourishment of plants is water and organic matter. Both these exist only in soils, and not in pure earth, but the earthy parts of the soil are useful in retaining water, so as to supply it in proper proportions to the roots of vegetables, and they are likewise efficacious in producing the proper distribution of the animal or vegetable matter. When equally mixed with it, they prevent it from decomposing too rapidly, and by these means the soluable parts are supplied in proper proportion.

The power of soils to absorb water from air is much connected with fertility. When this power is great, the plant is supplied with moisture in dry seasons, and the effect of evaporation in the day is counteracted by the absorption of aqueous vapour from the atmosphere by the interior parts of the soil during the day, and by both the exterior and interior during the night.

Texture of Soils.—The perpendicular extent of roots are greatly influenced by the looseness or compactness of the soil. As for instance, carrots, beet, &c. All deep penetrating roots, when placed in a hard or stiff soil not easily divisible, are not only dwarfed, but split into branches, or twisted, as it may. Since, then, the mere texture of the soil, independently of the food of plants which it contains, produces such effects, it must be of the greatest importance to attend to these circumstances.

If the soil is of a sandy nature and very porous, the water naturally sinks into it and moves towards the bottom, which if not of a firmer texture, it will drain away, and as the heat expends the water nearest the surface into vapour and raises it into the air, and as soon as by this means the surface becomes dry, the moisture below will gradually rise in the same way, leaving little or no further nourishment for the plant; this is to be remedied by mixing a due proportion of loam, or clayey matter, in moderate quantities, from time to time, and dressing it with old decomposed vegetable manure.

Where the soil, on the contrary, is of a clayey nature, the free use of river, road sand or brick dust will correct this evil; but both must be well worked and incorporated together, to render it less adhesive, and manure supplied in the necessary quantity.

If the soil is worn out and requires renovating, dig it deep, turning the lower surface as much uppermost as possible, and pulverise it well, giving a good dressing with animal and vegetable manure.

The sweepings of the garden, refuse vegetables, weeds, the pruning of shrubs, with all kinds of vegetable matter, thrown into a heap and allowed to ferment and decay, soon fits it for manure, and is peculiarly adapted for sowing seed and first rearing plants in, as all young plants on first germinating from seed require a different nourishment then when more advanced, after they have exhausted that contained in the seed-lobes and seed-leaves.

The great object in the application of manure, is to make it afford as much soluble matter as possible to the roots of the plants, and that in a slow and gradual manner, so that it may be entirely consumed in forming its sap and organised parts. Animal and vegetable manures can only nourish the plant, by affording solid

matter capable of being dissolved by water, or gaseous substances capable of being absorbed by the fluids in the leaves of vegetables. Animal substances, such as carcases of beasts, require no chemical preparation to fit them for the soil. The object is, to blend them with earthy constituents, in a proper state of division, so as to prevent their too rapid decomposition. If covered with six times their bulk of soil, mixed with one part lime, and suffered to remain for a few months, a very rich manure is formed. To destroy the effluvia at the time of removal, a little more fresh lime should be mixed with it.

Blood contains certain quantities of all the principles found in other animal substances, and is therefore a very good manure. Bones are of great use as a manure, and the more divided they are the more powerful their effect, but when broken only instead of ground to dust they are more lasting. The easily decomposable substances in bone are fat, gelatine and cartilage, which seem of the same nature as coagulated albumen, and is slowly rendered soluble by the action of water.

The shavings of horn are a still more powerful manure than bone, as they contain a larger quantity of decomposable matter. The earthy matter in horn, and still more in bones prevents the too rapid decomposition of animal matter, and renders the effects very durable.

Pigeons' dung, next to guano, possesses the most fertilizing power; the dung of domestic fowls possesses the same properties as that of pigeons, but in an inferior degree.

Rabbits' dung is also used with great success, and is best when laid on as fresh as possible.

The dung of cattle, oxen and cowes, contains matter soluble in water, and gives in fermenting nearly the same

products as vegetable substances, absorbing oxygen and producing corbonic acid gas.

Liquid manures are found by infusing rich dungs, as those of fowls, sheep, pigs, &c., or blood, in three or four times their bulk of water, and the application of the extract so procured is made at the usual season of watering, taking care to apply it only to the roots.

The value of liquid manure is well known in England to gardeners, and there is no reason why it should not be of equal importance to the agriculturist in this country; and if the draining from the dung heap was only preserved, as it might be, during the rains, in tanks or other reservoirs, and then mixed with loam and kept under a shed, it would prove the best compost for flowers or vegetables.

Fish is a powerful manure, and should be dug in fresh, but not in too great quantities, or the crop will be rank.

Transplanting.—If the object be to remove trees or shrubs, it is essentially necessary that the root fibres should be uninjured, and that a sufficiency of the soil attached to the roots be removed with them. If you are transplanting vegetables, such as beet, carrots, turnips, &c., the best method is to use a straight dibber, place the roots perpendicularly without bending the sap-root, and then gently replace the earth around it. It may perhaps be necessary, should the root fibres be injured, to remove some of the leaves, otherwise the remaining fibres will not be able to nourish the plant.

When it is found impossible to preserve the root fibres from injury, or to replant them exactly in their former position, in order to diminish the loss of sap, the plants ought to be shaded from the light and sun, for a time or a part of their leaves or branches cut off.

The removing of plants or trees depends solely upon circumstances; and the attention of the principal facts by gardeners to be remembered are, that all trees and plants derive their nourishment through the tips of the root fibres, and that the sap carried into the leaves passes off by exposure to light and sunshine; therefore the necessity of great care being used to preserve the mouths (or spongioles) entire.

Water.—Water is essentially necessary for the nourishment of plants, and although some will grow and throw out flowers, they never form seed without it.

The material which water holds in solution forms the important part of nourishment, or otherwise causes the decay of plants. All water contains more or less atmospheric air, and water is more or less beneficial in proportion to the quantity mixed with it. Rain water, from its falling, collects a large proportion of air during its descent.

Wintering.—Trees are brought into bearing by this process, which consists in carefully removing the earth from the trunk roots and laying them open, and at the same time picking off all the leaves. The tree is left in this way without water for a certain period, and is thus brought into bearing by the nutrient matters and properties of the sap being thickened, and thus stored up and afterwards thrown into the buds, the pulp, wood, root, and crown of the root. The check to the growth of trees by wintering, &c. is thus advantageous, causing the leaf pulp to become thickened by the loss of water and oxygen. —When it returns to the stem and crown of the roots, it lays the basis of fresh branches terminating in flower buds. Whereas, were a plant to remain unmoved in a rich soil well watered, it would probably send up more sap than the light could readily deprive of its water and oxygen, and thence would push out new leaves to carry off the superabundance, while there would be no pulp

formed thick enough and containing enough of carbon to produce flowers.

Worms—May either be destroyed by picking them up by hand very early in the morning or late in the evening in moist weather, or by watering by lime or salt and water.

Wounds in Trees.—To heal wounds in trees, make a varnish of common linseed oil rendered very dry, boiling it for the space of an hour with an ounce of litharge to each pound of oil, mixed with calcined bones (pulverized and sifted) to the consistence of almost a liquid paste. The wounds are to be coverd by means of a brush, after the bark and other substances has been pared off so as to render the whole as smooth and even as possible. The varnish must be applied in dry weather, in order that it may attach itself properly.

Destroying White Ants.—Take a bundle of the twigs of the Sarcostemma Viminali; put it into the trough or pot by which the bed or field is watered, along with a bag of salt hard packed, so that it may only dissolve gradually. Water so impregnated destroys insects without injuring the plants. Dry twigs answer as well as green. It abounds in the Deccan, and all Gogah and the coast of Kattywar.—Hind, name, Soom.

Destroying Insects on Vegetables, &c.—Sprinkle the leaves over with very fine pounded sulphur tied up in a muslin bag, or with wood-ashes from the kitchen. Fumigate also the trees with tobacco smoke, or sprinkle the leaves with a solution made after the following manner: to three parts of lime add one of sulphur, and boil both together in one hundred parts of water: you may also soak the seed in this.

Preparing Ground.—Having selected your spot, which you wish to prepare for either sowing crops or making a

plantation, the first thing to be done is to clear it of weeds by drying or ploughing the whole up well, exposing the earth to the action of the sun and air, then breaking up the clods of earth and removing the weeds, which should be burnt on the spot, as the ashes form an excellent manure, and you are certain that the weeds are destroyed.

Pruning—Consists in removing all superfluous branches, either for the purpose of increasing the fruit, making it bear better, and more regular in its appearance, or enlarging the tree. Though an operation in general practice, it is nevertheless but by few properly understood, and is only to be acquired by practice and observation, bearing in mind the various modes in which each tree is disposed to produce its fruit or flower, and being careful to remove such branches and slips only as may be necessary, without disfiguring or injuring the tree, &c. Be careful in removing decayed branches, that you cut them clean down to the place from which they were produced, otherwise that part of the branch which is left will also decay and prove hurtful to the tree.

DIRECTIONS FOR CULTIVATING EUROPE VEGETABLES, Etc.

Artichoke.—There are four species; only two are cultivated for use. It has large pinnatified leaves, erect, and of about two or three feet long. From the centre arises a long stalk, which gives off branches, on the top of which is a large round scaly head composed of numerous oval scales enclosing the florits setting on a large fleshy base, which, with the fleshy part on the base of the scales, is the only part eaten: it is called the artichoke bottom.

The two sorts grown are, the French conical spine-leafed, and round Dutch globular-headed. The seed may

be sown in June and continued during the rains; the soil should be light and of a good loamy description; the seed sown at least six inches apart. When they are in four or six leaves, they may be transplanted in rows, and in open situations and good soil, three or four feet asunder. The ground should be of a light consistence and well manured. Let the trenches be about six inches deep, and at least from one to two feet broad: they will require occasional irrigation if the weather is dry, after having been well watered by the hand. When first removed, at the latter end of the rains, and the plants have arrived at almost their full size, a small black fly collects upon them in the greatest abundance, and destroys the whole of the leaves. This also happens to plants raised from seed sown in October, or at the close of the rains. When the plants, in January, February and March have arrived at their full perfection, they may be propagated from slips that grow on the side of the old plants, which wither and dry as soon as the fruit is ripe and gone to seed. Care must be taken in removing both plants and shoots, that a sufficient quantity of earth is taken up with the roots, so that the spongioles are uninjured. When they appear to have taken root well, let the ground occasionally be loosened round them, and the stalks well earthed up. The best means of preserving the plants from being destroyed by the fly is, to cover the leaves well over with ashes from the kitchen, or sprinkle them with tobacco water. The seed from Europe, the Cape, Persia, and Hindoostan, all grow well, but those that I have succeeded best with were from the upper provinces of Bengal: they were of the large globular kind, and from being acclimated, I thought they did not suffer so much from the fly as others. More then one head should not be allowed on each stalk: pick all the others off. If a piece of stick is run through the stalk across, under each head, it tends to enlarge it. The seed may be collected whenever ripe, which is mostly in May or June. The

largest and finest heads do not always give the most seed —often the reverse. Young artichoke shoots, if blanched, may be eaten as salad.

Asparagus.—The species are many, but only one is cultivated for use. The method of first raising the plants from seed, is either by broad cast, in beds of six feet square, or in long beds of about two feet broad, where they are to remain. If sown in square beds, when the grass is about six or ten inches high, and begins to bear small flowers, it may then be transplanted, and must be carefully taken up with a sufficiency of earth attached to the roots, and planted in trenches at least six inches deep and eighteen broad. Between each trench should be a space of one foot or more. The plants may then be laid down in double rows in the trench prepared, at six or eight inches asunder—perhaps a greater distance may be better. The roots must be carefully covered, and well watered. The beds cannot be of too rich and light a soil, and must be kept clear of weeds, and watered as occasion requires. When the asparagus is sufficiently strong to commence working the beds after the stalks have gone to seed, the watering should be discontinued, and the stalks allowed to dry and wither; then uncover carefully the roots, being cautious not to injure the crowns; cut or twist off the stalks, and cover up the crowns again with old rich manure about two inches high; then turn over upon it the spare ground that as been left between the trenches. Thus you will have in the middle of the rows a water-course, which will serve to irrigate the roots below. The watering must be continued daily if necessary, which will cause the plants to send shoots up through the loose soil above them, and, if well managed, the grass will be white and fine. Before putting down your plants in trenches, plenty of good manure should be well dug into them, so as to form a rich soil for the roots to strike in. After the grass has been cut, and the

shoots are getting thin, cease working the beds and let them go to seed, when they may be again worked. You will seldom get more than two crops in the year from the same beds, therefore you should have them in succession. I do not know of any animal, except rats, destructive to the roots: flooding with water is the only remedy.

Basil, Sweet Borage—Grows as a shrub, and is only used for seasonings, with other sweet herbs, in various culinary operations. Grows in all parts of India from seed, or slips, in any light soil. Is used chiefly for flavoring sherbet, &c.

Beans, Broad and Windsor—Should be sown in the cold weather in drills, the same as peas, each bean at six inches apart; the rows sufficiently separated to admit a person to pass between them for picking, weeding, &c.

The best time in the Deccan for sowing is in November, and if the ground is light and well manured, there is no chance of failure. I would also recommend the seed to be changed every season. Rats and porcupines are very destructive to them.

Beans, French—White, Black, and Yellow Haricot.—These beans are runners and dwarfs; they should be sown in rows about two feet apart, and you may commence sowing them at the close of the hot winds. The dwarf white are preferable at the early part of the season, as they bear sooner than the other sorts, which require sticks at least six feet high, and strong, so that they may stand the rain and wind; you can continue to plant them until march with success. All that is necessary is not to put them too close, and to remove catterpillars that are found upon them during the months of July and August. These beans are very hardy, and grow well in almost any soil; at the beginning of the rains the blistering fly (mylabris cichorea) is very destructive to the flower, and must be carefully removed.

The Portuguese bean, or Chevaux de Frise, cultivated like all other beans. Its pod has four fringed angles, the edges jagged: they are dressed like French beans.

All the other sorts are grown in the same manner.

Beet-Root, Red and White—Is grown from seed, and thrives best in a light grey soil. The seed may be sown in the latter end of May, and transplanted in either rows or beds. This crop will not produce such large roots as those sown later, but with care some roots fit for salad may be forthcoming in September; and I would advise the plants being grown on ridges during the rainy season. The leaves, when not too large, of both species, are used and eaten as spinage. Each plant should be at least a foot apart, and in transplanting them, care must be taken to draw the root up unbroken, and the hole in which they are put should, with a dibble, be made quite even, and the plant put in straight. It may be transplanted at any period of its growth, except when going to seed, and which all the early sown is apt to do. Fresh seed, if procurable, is to be preferred, though I have no doubt if seed grown in the Deccan were sent to another part of the country it would thrive well. Beet-root is always the finest for not being transplanted, and the soil cannot be too light, and of a rich old vegetable manure.

Boor-Cole—Grows to great perfection; the leaves are curled. The top should be cut off when two feet high; the sprouts being the only part fit for use. It is cultivated the same as cabbages, and may be had all the year round.

Broccoli.—For culture, see *Cauliflower*.

Cabbage.—I shall confine myself to two or three sorts—the drumhead, sugar-loaf, and savoy, as all the others require similar care and attention. You may sow the seed in the latter end of May in boxes, or baskets, shaded at first from the sun and kept continually moist. The ad-

vantage of sowing them thus early is, that the plants, by the time the rains have set in, are strong, and the leaves do not offer to the small insect which settles upon them to lay its eggs, the nourishment necessary for the young caterpillar when hatched. The plants, when about three inches high, should be pricked out into other boxes, about two inches apart, and lightly covered over with dry thorns, to prevent sparrows and other small birds from eating them. When large enough to be transplanted into nursery beds, use the same precaution with regard to thorns, and lastly, place them where they are to remain, in rows about eighteen inches apart, either on the top of the ridge, or in the hollow—the former method in the rains is to be preferred. The soil should be light and rich. In the cold season, the precaution of sowing the seed in boxes is unnecessary, as they grow very well in small beds sown broad-cast, and watered at first by the hand, after which, when removed, they thrive extremely well. If the seed is sown as late as January, you may raise a stock of plants which reach but to a small size during the hot weather, and if kept in the beds and sheltered from hot winds, may be transplanted in the rains. They produce good sprouts for eating when other vegetables are scarce; as also the stalks of the old cabbages, of which, if towards the end of the rains the shoots be carefully stripped off, they may be planted, and a succession of cabbages procured by this means. I have known this plan adopted for years: in fact, in my own garden, particularly the red cabbage, I have cultivated in this way for many seasons.

Obs.—You cannot be too careful in examining your young plants twice or thrice a day in the early part of the season, and having all the caterpillars picked off and destroyed. Sugar-loaf cabbage and nole-cole are particularly infested with them. I found that sprinkling the young plants, after watering, with a little black pepper, caused the small green caterpillar to leave the plant immediately. Slugs and caterpillars have a great aversion to pounded turmeric.

CAPSICUM.* *Hind.* MIRCHEE.—This plant is so well known all over India as the large red pepper, that it is hardly necessary to describe the method of culture, which merely consists in sowing the seed broad-cast, and when the plants are about six inches high, to put them either in rows or beds eighteen inches apart. The soil should be rich. They require watering and being kept clear of weeds.

CARROTS. *Hind.* GAJUR.—This vegetable, indigenous to India, needs little description. The two kinds in general cultivation all over the Deccan are the red and yellow—(orange and lemon color); they may be sown at the commencement of the rains, broad-cast, in beds of about six feet square, and should be thinned, having a space of six or eight inches breadth at least between each root: this distance is sufficient for your first crop, but those that are sown later should have a larger space allowed. If you wish to preserve your carrots until the commencement of the rains, in the months of March and April, cut off the green tops, and let the roots remain in the ground; this checks their growth, and I have by this means had good carrots until the middle of July. I found the yellow Cape to answer the best for preserving; the seed was not sown until January. They bear transplanting well, and may be sown with advantage in drills. The soil should be light and good: care must be taken, the same as in moving beet, not to break the root.

CARDOON—Resembles the artichoke, but grows much taller; the tender stalks and leaves, when bleached, are used in soups and salads, by the French, and is cultivated in the same manner as the artichoke.

CAULIFLOWER.—The seed should not be sown until the latter end of August, as it does not always head well: it

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* The Chinese produce the finest Capsicums I have ever met with.

requires the same care as the cabbage, and should be planted in a similar manner. Removing the plants occasionally prevents their quick growth; and I think if the roots, when taken up, were divided into halves, or quarters, before being put into the ground, that it would facilitate its going to head. The soil in which I have seen the finest heads grown was of a greyish description, and the plants had little water given to them. In England the market gardeners seldom water cauliflowers, and once in four days is amply sufficient in the Deccan: no injury will accrue even if watered seldomer. The white broccoli is often taken for the cauliflower in this country, and I have seen heads large enough to be divided into two dishes, and then form a sufficiency to cover a dish in general use for vegetables. Broccoli, both red and white, should be cultivated in the same manner as cauliflower.

Celery.—The seed may be put down at the commencement of the rains, and, like other plants at that season, is better for being first sown in boxes or baskets, for the convenience of removing under shelter if the weather is bad. When the plants are about two inches high they may be pricked out into other boxes or baskets, two inches apart, where they remain for the first four or five weeks; then remove into beds or rows; to the latter I give the preference at the early part of the season, after that put them into square beds of six feet, and about twelve inches apart. They then grow so close in the leaves that they protect each other's roots from the sun and keep the beds moist, besides being very readily blanched, merely requiring a couple of half circular tiles to be put around the stem, tied with string or matting; then earth up the sides, which completes the business. In four or five days you may commence cutting, and by transplanting the off-shoots, have a succession the whole year round. The plant is very hardy, and goes to seed without any difficulty.

Celeriac, or Turnip Rooted.—Another variety of celery, and is to be managed precisely in the same manner. It seldom grows above eight inches, and mostly spreads upon the ground. The root of this only is eaten: it forms rather a large white bulb, nearly the size of a parsnip, and has an exceeding fine flavor. The root of the celeriac is oftener used for stews than eaten raw.

Chives.—A spices of shallot. Propagated either by slips or dividing the roots: this may be done at any season, but best after the rains. Nine or ten inches of space must be allowed between each bulb.

Cress.—It is to be sown thick in very narrow drills, about one inch deep and a few inches apart. It requires to be well watered, and is in season all the year round. It is only used for salading. The seed is sold in the bazaars, and known by the name of Hallam: it should be cut for use when two inches high.

Cucumbers, Green and White.—This vegetable is grown from seed at all seasons. The plants should never be too close. It thrives in all parts of India, and grows with much or little water; and being a creeper, if allowed to climb over sticks, or trellis work, is more out of the way of jackalls and porcupines, who are fond of the fruit. The natives grow them in their fields, in the cold season, amongst grain of various sorts, and in the sandy beds of rivers during the hot weather.

Egg-Plant. *See Brinjall.*

Endive, Curled and Flat-Leafed.—The seed may be sown in the earliest part of the rains in beds or boxes; the plants when about two inches high should be pricked out into beds, or placed in drills. They should not be nearer than one foot, and when grown to their full size, must be tied up to bleach. If in the rains, it is requisite that the plants should be every now and then opened,

to let off the water that may have collected inside the plants, otherwise they soon decay. The method adopted in England of placing a board on the plants for the purpose of bleaching, will not succeed here, as the white ants attack them, and the board stopping the free circulation of air, prevents their growth and causes decay immediately.

Fennel—Grows in great abundance in all parts of India. It is often confounded with aniseed. It may be sown in beds, or rows, and does not require any particular care. It is a perennial, and dies as soon as it has given seed.

Garlic. *Hind.* Lussun.—This is common all over India, and may be grown from seed or roots—the latter method is most in practice. One of the bulbs is broken and the cloves taken out and planted in beds about four inches apart: no particular care is required save watering and keeping clear of weeds. When the leaves dry and wither, then take up the roots and preserve in a safe place.

Horse Radish.—I have never seen the plant in India:* a substitute is the root of the Mooringa, scraped, which grows wild; and the pods, when young, are used as a vegetable, both boiled and in curries. The tree is easily propagated by seed, and only requires watering for a few months when first sown.

Jerusalem Artichoke.—This is a species of sun-flower, and is, I believe, a native of South America. It goes to seed generally in October and November, and may be raised from it, or by dividing the roots, planting them the same as potatoes. They should be put down in January or February, and will require occasional watering until the rains, when they make their appearance. As

* I have since heard it is, and has been grown in Candeish.

the plants grow they must be well earthed up, and if very tall, may probably require to be supported with sticks. This vegetable is ripe as soon as the stalk withers, and the best method of preserving them is to let the roots remain in the ground—that is, if the white ants and other insects do not attack them. If you are obliged to take them up, keep them in a safe place, in earth, watering them occasionally. To sow them, put either a half or a whole one, at a foot distance, in rows, the same as potatoes, and attend to them in like manner.

Leeks.—The seed may be sown at the commencement of the rains, or after, in beds, broad-cast. When about six inches high they require transplanting into large beds, or rows, at least one foot apart: they go to seed in the course of six months, and grow very well in all parts of the Deccan.

Lemon Grass, or Sweet Rush.—This is a fine aromatic grass, and flourishes well in any good soil. It is propagated by slips from the root, and only requires watering. It is used as an infusion and in tea.

Lettuce.—There are various sorts: the most esteemed are the cabbage, red and brown cos-lettuce. For early salading the seed may be sown at the commencement of the rains, although neither are in perfection until the cold season. They are mostly raised in small beds, and then transplanted into others at about one foot apart, or on ridges around other vegetables; they do not require any particular care. The ground should be light and rich, and when the plants are of a sufficient size they should be tied up; and this may be done with shreds of plantain-leaf or twine.

Love-Apple, or Tomata.—The produce of South America—a genus of the same class as potatoes. There are two sorts, single and double; may be sown immedi-

ately the rains commence, in beds; aftewards transplanted in rows, two feet apart, and upon sticks of a strong description. If the soil is good, they will grow to seven or eight feet in height. The double, which are the finest, if sown in June ripen in October. The lower branches should be pruned, and a succession of crops may be kept up until April. The small single tomata, with a slight protection from the dry winds, will continue until the rains.

MARJORAM.—A native of India, and is very easily reared, in beds or pots, either by slips from the roots, or seed. It is used for flavoring ragouts, sauces, &c.

MELON.—The rock, green, and musk, (*Hind.* KHUR BOOZA,) are all sown in the Deccan at the same time,—generally in beds of rivers where the soil is light and sandy. They are very seldom sown in gardens. The seed is put down in November, three or four together, with as rich manure as can be procured. The plants must not be close together—a distance of from six to eight feet is generally allowed. They come in about March, and continue until the rains. In Bombay they are in season the same time, and a second crop is grown during the rains: this is not the case in the Deccan. The water melon (*Hind.* TUR BOOZA) is also to be had at the same time, and grown in a similar manner. The seed should always be preserved from the finest and richest-flavored fruit, and is better for being three or four years old. The green melon is the finest flavored, although many of the others are very good. I attribute the melons growing finer in the sandy beds of rivers to the temperature being more equal about the roots than it is in beds in the garden—especially during the night.

MINT. *Hind.* PODEENA.—There are three sorts, Spearmint, Pepper-mint and Penny Royal. The first is generally used for culinary purposes: it may be propagated by

layers, or cuttings, or parting of the roots; it requires a moderate proportion of water. In the rains a small black caterpillar attacks the leaves, and will destroy the whole bed if not removed by hand, or flooding the beds, when the insect becomes detached from the leaves, and is easily destroyed.

MOREL.—This species of Fungi is found at the latter end of the rains, and generally dug out of white ants' nests.

Obs.—The wholesome sorts of mushroom are readily distinguished by being of a pink or flesh color in the gills, changing to a darker color as they get older; they have also a peculiar sweet smell: and another criterion of their being edible is the outer skin pealing off easily.

MUSHROOM. *Hind.* KOO DRATTEE.—Commonly found all over the country during and after the rains.

MUSTARD. *Hind.* RALE. EAST INDIA.—This is of two sorts, white and black: the former is generally cultivated for salad, and is grown in a similar manner to cress; the black mustard seed is used for sauces, pickles, and oil.

NASTURTIUM.—This is either grown from cuttings or seed, and merely requires to be protected from the hot winds to be in flower all the year round; it grows much better in beds than pots. The flower and leaf are eaten mixed with other salads, and the seeds when green are pickled.

NOLE-COLE—Must be sown exactly in the same manner recommended for cabbage, broccoli, &c. It comes in early, and remains in season until April. If watered during the hot weather and taken care of, it will, when the rains commence, throw out sprouts, and form other nole-cole on the old stalk, which may either be used, or slipped

off and planted: they will not be so fine as those raised from seed, yet are fit for use.

ONIONS. *Hind.* PEEAZ.—This vegetable is common all over India, and is sown broad-cast. When about six inches high it is pricked out into beds six fingers' breadth apart: they are sown at almost all seasons of the year, and go to seed without difficulty.

ORACHE, OR MOUNTAIN SPINAGE.—Of these there are several varieties, commonly known as red and green sag—the leaves are slightly acid; both are boiled as spinage, but the red is most esteemed.

Propagated by seed—no particular soil required.

PARSLEY—Is cultivated from seed: may be sown in beds or rows, where it is to remain. The plants, when about two or three inches high, should be thinned, and a space of a foot left between each. It will, if watered and taken care of, continue all the year round. A good plan is occasionally to cut down the leaves to within four inches of the root, as it makes the parsley throw out young and fresh ones. It bears transplanting well. Always give the preference to Europe seed. The common parsley of the country is very insipid. The roots of parsley are much used in French cookery.

PARSNIPS.—This vegetable is very difficult to rear; as it does not often happen that the seeds come up, they should be sown broad-cast in beds of a rich soil, and the plants, when of a sufficient size, carefully thinned, leaving a space of one foot between each plant, and removing all weeds. They may be transplanted, but it must be done with the same care as recommended for beet-root. The proper time for sowing the seed is the latter end of July, and they will come in during March and April. It goes to seed freely, but the roots grown from it are by no means fine the second year.

Peas. *Hind.* Buttana.—The large white, green, and brown, are now the common pea in the Deccan; the latter sort are boiled and eaten often in the shell. Peas may be sown in the beginning of June, and continued at pleasure until February (though it will be found that those sown between the 10th of July and middle of October seldom yield a crop much above the quantity put down) when the weather becomes too warm and the stalks dry up, although I have known peas to be had much later from the sheltered gardens in the city of Aurungabad. The method of sowing is very simple; they should not be too thin, or placed deeper in drills than two inches, and a space of three feet between the rows. I generally sow my first crop in double rows, with a space of a foot between; when they are ready to climb, I earth up both sides well, leaving room for the water to run in the middle. I then place good strong sticks in the centre of the rows, and on the outer side of each lay good old manure, after which little trouble is required. Keeping them free from weeds is of course essential, and if you wish to preserve the seed, take care and remove any of the plants that appear of a different kind when in blossom; also draw out all the thin and bad-looking plants, to prevent the farina impregnating the good, and if this seed be the produce of the rain crop, you will find if sown again in the cold weather they will be much finer and last longer than the seeds of the former season. I was led to observe this from seeds that had fallen and grown up of themselves. If you sow for late crops, put them down in single rows, and the lines from east to west: this enables the sun to act upon the whole, and prevents mildew from damp on the stalks. In growing crops that you do not intend to stick, it is advisable to put brushwood on one side for them to creep over, and prevent much loss in seed from damp and otherwise.

Potatoes. *Hind.* Aloo.—This vegetable, in some parts

of India, is grown all the year round: on the Neilgherry and Mahabuleshwar hills they are in abundance. They should be planted in rows about one foot apart, and five or six inches deep; the space between each row, if ground can be spared, eighteen inches, otherwise a foot. The ground should be light and loamy, and as little infested with white ants as possible. They can be sown at the commencement of the rains, but the spot should be selected where the water cannot lodge, and easily let off, which may be done by keeping the end of the channel between the ridges open. At this season plant your potatoes on the top of the ridges, and do not water them unless necessary, as too much water makes them run to stalk. If your ground has not been well ploughed previous to the rains setting in, and all the weeds destroyed, the chance is your crop will fail; but should you have your ground ready, take your potatoes, intended for seed, and cut them into pieces, taking care that each slice has at least two eyes in it; and as you cut the slices, whilst fresh, dip the cut side of each into wood-ashes, and let them dry well, which takes place in a few hours: this I think prevents the white ants' attack. Sow each slice from nine to twelve inches apart, and place by the side of each a small clove of garlic, which in some measure tends to prevent the attack of a large grub-like caterpillar very destructive to the plants.

Obs.—With respect to the grub, it is the larva of the black beetle, and the eggs must be in the manure when added to the soil. I have little doubt that if the manure was previously worked up two or three times during the hot season and exposed to the heat of the sun, the eggs would be destroyed; or the same purpose might be effected with a little fresh lime. I am certain the caterpillar does not travel to the plant, as is supposed.

The finest crops in the Deccan are sown from the beginning of October to the latter end of December, and

this last crop will be found the most productive. Fine crops of potatoes have been grown where hemp has been first sown, and when about two feet high ploughed up into the ground. If, when your potatoes are about flowering, you perceive any of the stalks wither, carefully open the earth and look for a grub, which you may be certain is feeding upon it—of course destroy it. When these grubs are very numerous, it is necessary to search all the drooping plants daily: the larvæ is brought with the manure, and is the deposit of a beetle—however, nothing can be done but destroying them. Some recommend a bag with a small quantity of assafœtida to be placed in the water-course, as a remedy when the plants are being irrigated. Again, another insect deposits its egg on the stalk of the plant. In the rains a small caterpillar eats its way into it above the ground, when the plant immediately droops; the only remedy is to remove the whole. Be careful at all seasons to keep the stalks well earthed up, and let the potatoes have a moderate supply of water—of course the season must be your guide. I, one year, raised a very fine crop of potatoes during the rains, by sowing them on ridges, and only watered them at first in consequence of want of rain; they were sown in the beginning of July, and a few taken up in September (the latter end). Some of the potatoes weighed from five to seven ounces, and were equal to any I have seen grown on the hills.

In the latter end of August, by way of experiment, I took off shoots from the lower end of the stalks, when they were abundant, and planted them in rows, the same distance as for seed; and in November, on taking them up, I found four or five large potatoes produced by each stalk, the size of a duck egg. This plan I strongly recommend to those persons who may not be able to get fresh seed after the rains. I did not find that the rows of potatoes from which the slips were taken produced fewer

potatoes in consequence, as I weighed the whole and kept a memorandum for my journal.

Pumpkin. *Hind.* Kuddoo—Red and White.—This vegetable grows in great abundance in all parts of the Deccan. It is generally sown at the commencement of the rains and requires no particular care; the soil should be light and good. When young, about the size of a goose egg, if cut and boiled, it will be found to resemble the artichoke-bottom dressed in the same way.

Purslane. Portulaca Sativa. *Hind.* Choolee.—Round stem, fleshy leaves, and slightly acid. It is used as an ingredient in salads. It is reared by seeds sown at the commencement of the rains, and will thrive in any soil.

Radish. *Hind.* Moollee.—This vegetable may be sown at the commencement of the rains, either in beds broadcast, or on ridges of beds where other vegetables have been planted. I prefer the ridges in the rainy season, as I think they grow better. You may continue to sow them until February. The turnip-radishes are of various colours—white, red, Spanish black, and purple; also long white, red, and purple. The seed should be trodden in, or beaten down, and then a good watering given to them. When about three inches high, they must be carefully thinned, leaving at least a space of five fingers' breadth between each plant. They take from three to five weeks to come to perfection, and require a good share of watering. The seed pods are often used for pickles when green.

Rosemary.—This plant is an evergreen, and highly aromatic, and grown precisely the same as lavender.

Sage.—A perennial, native of the South of Europe; it grows in all the gardens, and is propagated by seed, layers, and slips, without any difficulty. It is used for seasoning.

Scorzenora and Salsify.*—This is a long white milky-juiced root. Grows without any difficulty after the rains. It is an annual from the South of Europe. It should be sown either in beds, broad-cast, or planted out in rows at a distance of a foot apart. The root when boiled and dressed is rather a delicate vegetable. It comes to perfection in three or four months.

Shallot. *Hind.* Gundhund.—Propagated the same as the chive.

Spinage.—The produce of what country unknown. It may be sown in the rains, but it succeeds best in the cold season; it should be sown in lines a foot apart, or in beds, broad-cast, lightly covered over. It requires a moderate share of irrigation. The native vegetable, called Seo Pollok, when boiled and dressed, very much resembles it.

Spinage, New Zealand—Is a hardy annual, with fleshy leaves and numerous branches. As a spinage it is as valuable as the Orache. If watered grows freely, and produces leaves in the hottest weather.

Thyme, Thymus Vulgaris. *Hind.* Eepar.—Very delicate plant to rear. Is best raised from seed, but it may be increased by slips, and dividing the root. It requires a rich soil, and the space of six inches between each plant. Best grown in pots.

Turnips, Annual.—The produce of Britain. These are cultivated in all parts of the Deccan at the commencement of the rains and the cold weather. They continue until the latter end of February, and go to seed easily. The soil should be rich and light, and

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* Salsify.—This is the black scorzenora, and requires the same treatment.

they may be sown broad-cast, and then transplanted, either in rows or ridges, and a space of at least six fingers' breadth allowed between each. In the rains a small caterpillar is bred on the leaves, which, if not removed, will destroy the whole.* One species grows above the ground.

Vegetable Marrow, or Sqash. *Hind.* Suppara Roomro.—This is a very delicate vegetable of the gourd species. The crooked-necked, when about six inches long, is well flavoured, but soon gets hard and stringy. The pear-shaped is the best of any, but must be dressed when young.

Propagation only by seed, and the plants should never be removed, but remain where sown, only thinning the weakly ones.

The soil should be a rich loam, the same as for cucumbers. Train the plants on sticks. It is often necessary to fertilize the female blossoms, by approaching the anthers of the male flower when charged with pollen.

Water Cress.—A native of Great Britain. Is generally raised from slips. It thrives best in a running stream, and is to be had all the year round. It is grown from seed in beds near a water-course, and the supply may be kept up for any length of time. A small black caterpillar is very destructive to it; the only remedy is flooding the plants for a short time.

NATIVE VEGETABLES, GREENS, ROOTS, LEGUMES, Etc.

Adruk.—Zingiber Officinale.—Ginger. It is a native of India, and is sown at the commencement of the rains in beds of about six feet square, and in a rich cultivated soil.

* There are several varieties—white, yellow, red, &c.

The planting consists in dividing part of the green root, which the natives first soak in a mixture of cow-dung and water; it is then planted about two inches deep and about one foot apart. It requires a great deal of water, and to be kept clear of weeds. When the stalks dry, the ginger may be taken up, although it is sometimes left in the ground for a couple of years. It is better for remaining twelve months, and must be watered during the dry season.

Ajmood.—Apium Petroselinum.—Parsley. *See Parsley.*

Ajowan.—Ligusticum Ajowan.—Lovage. This plant is grown by the native gardeners for the seed only, which, from its highly aromatic property, is used for culinary and medicinal purposes. Propagated by seed and grown in square beds; the seed is sown in September and October, and sold at five pice the seer.

Aloo.—Solanum Tuberosum.—*See Potatoe.*

Anasphul.—Illicium Anisatum.—Star Anise. Is brought chiefly to India from China, and is used for flavouring native dishes.

Umbaree kee Bhajee.—Hibiscus Cannabinus.—Hemp-leaved Hibiscus. This is an erect growing plant, of the height of about four feet. It is slightly prickled over the stem. The leaves have an acid taste, and are used as a pot-herb.

There is a dark purplish coloured species, the leaves of which are used for a similar purpose; they are both grown all the year round, and sold at five seers for one pice.

Propagated by seed, and grown in any common garden soil.

Baujerœ.—Holeus spicatus. This is a very common grain, not so heating as Jewaric, and may be made into cakes

or porridge. Sown in fields at the commencement of the rains.

Bakla Zun.—Phaseolus Vulgaris.—Kidney Bean, dwarf. *See Beans.*

Bakla.—Vicia Faba.—Garden Bean. This is cultivated at the same season and manner as the kidney.

Bhang-u-Gunduna.—Allium Tuberosum.—Indian Chive. This very much resembles the English Chive; it is grown in square beds or rows, and should be planted at the close of the rains; it is easy of culture either by slips or dividing the roots; it should be set about twelve inches apart, and when the bunches have increased to a large size, must be again divided.

It is used in various ways for the table.

Bheendee.—Hibiscus Esculentus.—Bandaky. This plant is very common; the long capsules, when green, are used for various purposes, either boiled whole and eaten sliced and put into soup or curries; the inside is of a slimy consitency, but, when dressed, not unpleasant. The seed is sometimes laid upon toast with butter, pepper and salt. Another species, the Okro, has a smaller capsule which grows upright, the seeds when rubbed between the fingers have a strong scent of musk; the Arabs flavour their coffee with it.

Boodunk.—Mentha Pulegium.—Penny Royal. Cultivated the same as thyme.

Boorunk. Kala—Ocymum Basilicum.—Sweet Basil. Grows common in native gardens; the seeds are used medicinally, an infusion being considered very cooling.

Boota.—Zea Mays.—Maize. Grown at the commencement of the rains, and sown in beds or in the common fields; it requires little care; the heads are either boiled or roasted

before eaten. The ground should be well manured before the seed is sown.

Bringals, or Binegun.—Solanum Melongena.—Egg plant. There are several varieties of this plant—a large round-shaped fruit, both purple and white; another, white, thin and long; a smaller species again, pear-shaped, red and purpled striped; and one seldom exceeding the size of an egg. They are all dressed alike, and used both in curries and other native dishes.

Propagation.—By seed, at the commencement of the rains. The young plants are placed at about eighteen inches apart, and require watering every third or fourth day; they are sold from one to three pice a seer.

Bukum.—Cœsalpinia Sappan.—Narrow-leafed Brasiletto. This is a common shrub in most parts of India; the seed is used for colouring milk, and the wood as a red dye.

Bullur.—Var: of the Dolichos Lablab.—Small Bean. This is a shrubby plant, bearing a small bean, sown in June and ripe in October; it is boiled plain and eaten or put into curries; the natives also give it to cattle.

Bunburbuttee.—Phaseolus Lunatus.—Duffin bean. Sown in rows the same as other beans, but with a much greater space between; they require very strong sticks for support, and are ready in about six months. No very particular care is necessary.

Burrie Toovar.—Cytisus Cajan.—Large Dhall. This is sown in fields at the commencement of the rains in June, and sometimes much later; it is ripe in December. The seeds are sometimes ground into flour or split like dry peas; for the latter they are an excellent substitute. There are several varieties, which sell from 30 to 40 seers for the rupee.

BUTANEE.—Pisum Sativum.—Common Pea. The native country pea is sown after the rains in drills, and varies in price according to the quality; when green they are tolerable as a vegetable, but are best in soup. Procurable in December and January.

CHEENA.—Cicer Arietinum.—Chick Pea or Gram. Grown in fields and sown after the rains. Price various.

CHOOLAEE.—Amaranthus Polygamus.—Common Bajee. Much cultivated by the natives. It is sown broad-cast in beds from June to March. The leaves are sold in the bazaar at one pice the seer. Used as greens, and also in curries.

CHUCHOONDA.—Tricosanthes Anguina.—The Snake Gourd. This is sown in the rains and grown generally over a high pandall, that the fruit may have space to hang down from; a small stone or weight is then tied to the end to increase its length, which varies from a foot and a half to three feet or more. Raw, it resembles a cucumber in flavour, but is better dressed in a stew or curry.

CH'HOTA KULPA.—Borago Indica.—Indian Borage. This is common plant, and grows wild in many parts.

CHOTIE SAYME KE PULLIE.—Dolichos Lablab.—Native Bean. This is a smaller species of the Dolichos Lablab; the legume and seeds are both eaten; it is sown in the rains, and sells from one pice to two a seer.

CHOOLAEE.—Spinacea Tetrandra.—This is a common sort of native greens, and, when boiled, resembles spinach; it is procurable nearly all the year round.

CHOOKEH.—Rumex Vesicaritis.—Sorrel. This is also of common native growth, and where water is abundant may be had for eight months in the year; it is sown in drills or on the edges around other beds; the leaves are sold in

bundles from one to two pice a seer. There is also another species called the Indian Red Sorrel.

CHUCKOONDA.—Beta Vulgaris.—Common Beet. This is the common Beet.

CHOOPREE ALOO.—Tubers roundish, very large white, inside, and much esteemed; the skin thin and smooth like a potatoe. The stems require strong sticks to creep over; it bears a large roundish fruit, like an oak-apple in appearance, which is also edible.

DARCHEENEE.—Laurus Cinnamomum.—Cinnamon. This is brought from Ceylon and the Spice Islands.

DHAN, OR CHOUL.—Oryza Sativa.—Rice—is so common as not to need any description here.

DHUNEEA.—Coriandrum Sativum.—Coriander Seed. This is also imported.

DILL PUSSUND.—Cucurbita Lagenaria.—Small Pumpkin. This is a small species of round squash or gourd, and is grown in the bed of rivers with the melons; it much resembles, when dressed, the vegetable marrow, and is thought by some to be even superior.

ERVIE.—Caladum Esculentum.—Urvie. This is a small bulbous root sown from March to July, in rows or beds, mostly along a water course where ginger is planted. It requires much water, and takes from six to seven months to ripen. When boiled and then roasted it is very wholesome, and somewhat resembles a yam in taste; the natives also put it into curries.

GAJUR.—Daucus Hortensis.—Carrot. Elsewhere described.

GUNDUNA.—Allium Porum.—Leek. Also elsewhere described.

Guranyo Aloo.—Dioscorea Rubella.—Red Sweet Yam. This is oblong and red skinned, root tuberous, deeply tinged with red under the skin, but the colour does not penetrate deep; they are sometimes as much as three feet long in a rich light soil.

Gurany Aloo Lal.—Dioscorea Purpurea.—Purple Yam. Root oblong; throughout of a lighter or dark purple, but always considerably deep in tinge. This colour is permanent.

Zemmy Kund.—Datro Purpurea.—Another species. Tubers subrotund, purple throughout, very large, of an irregular, smooth, roundish shape, and growing near the surface, so as to appear in dry weather through the cracks they make by raising the soil over them.

Huldee.—Amomum Curcuma.—Turmeric. There are four species of this plant, one a small and very fine sort; the other longer and coarse; the third, the Ambie, used chiefly as medicine; the fourth a wild species. That which is cultivated for domestic culinary purposes is sown in beds like ginger, and when ripe in twelve months, taken up and dried. It is extensively cultivated in most parts of India, and sells, green, from eight to eighteen seers the rupee.

Huleem.—Arabis Chinensis.—Cress. Described elsewhere.

Illachee.—Elettaria Cardamum.—Cardamon. This spice is also imported.

Ipar.—Thymus Vulgaris.—Thyme. Elsewhere described.

Jaworie.—Holcus Saccharatus. Grown in fields and sown during the rains; it is the common food of the poorer classes, made when ground into cakes.

KALA KUSTOORIE.—Hibiscus Abelmoschus.—Musk Okro. *See Bheendee.*

KALEE SEEM.—Stizolobium Altissimum.—Assam Bean. This bean is grown like most others, and may be first sown at the commencement of the rains and continued during the cold season.

KALEE TULSEE.—Ocymum Sanctum.—Basil. This is grown in almost every native garden, and is used for various purposes by Europeans, for flavouring sauces, in wine or vinegar.

KALEE MURCHEE.—Piper Nigrum.—Black Pepper. Although principally the produce of the Eastern islands, it is grown of a superior quality in the Malabar coast. The root is a tonic and cordial.

KAM ALOO.—Dioscorea Alata.—Winged Yam. Tubers oblong, brown on the surface, internally white of a great size. Besides the tubers the proper roots of all those plants are fibrous, springing chiefly from and about the union of the stems with the tubers, and spreading in every direction.

KHEERA.—Cucumis Sativus.—Cucumber, Common. *See Cucumber.*

KHUSH KHUSH.—Papaver Somniferum.—Poppy Seed. This is simply the seed of the poppy, and used in confectionery, as well to make oil.

KOOLEE BEGUN.—Solanum Longum. Egg Plant, cylindrical. *See Brinjal.*

KUDDOO.—Cucurbita Lagenaria.—Bottle Gourd. This is grown at the commencement of the rains; a good soil is all that is necessary, requiring no further care.

Kukree.—Cucumis Utilissimus.—Green Cucumber. A large, coarse kind of cucumber, sown with the melons and other fruit in the beds of rivers.

Kulaee.—Phaseolus Trilobus.—Three-lobed Bean. Sown like other native beans.

Kulmee Sag.—Convolvulus Repens.—Creeping Bind Weed. This grows wild; the leaves are eaten by the natives.

Kult'hee.—Dolichos Biflorus.—Two-flowered Bean. This is grown in fields after the rains, and chiefly used for cattle; when given to horses it must first be boiled; they soon become very fond of it, and keep in as good condition as upon any other grain.

Kurboozah.—Cucumis Molo. *See Melon.*

Kureela.—Momordica Charantia.—Bitter Hairy Gourd. This is a creeper, sown at the commencement of the rains, and may be continued during the cold season; it is a bitter fruit, very rough skinned, and from four to five inches long; the edges have a very wrinkled appearance; when ripe it is of a beautiful deep red and yellow. The natives fry and eat them, but they are principally used in curries; they require to be soaked in salt and water before dressing. They sell from one to two pice a seer.

Kursumbul ke Pullie.—Dolichos Lunatus.—Duffin Bean. This is a very fine sort of large bean, and when dressed resembles the Windsor; it is grown like all other beans that require sticks for support.

Lal Sag.—Amarantus Giganticus.—Spinach. The leaves of this plant is eaten as a spinach; it is generally sown broad-cast, and procurable all the year round.

Loobea.—Dolichos Sinensis.—Asparagus bean. This bean is sown at the commencement of the rains; it has a very

long and a slender pod, and is boiled and eaten as French beans; the bean itself is small.

Lussen.—Allium Sativum.—Garlic. *See Garlic.*

Matkee Bhajee.—Amarantus Oleraceous.—Greens. There are two sorts of these common greens cultivated in all native gardens; the leaves are eaten as spinach or put into curries.

Meet'hee.—Trigonella. Fœnum Grœcum.—Fenugrik. This is a small annual, commonly cultivated during the cold season. The greens are used by the natives, and the seed in curries. It is sown like all other common greens.

Meet'hee Kudoo.—Cucurbita Pepo.—Sweet Pumpkin. This is grown at the same time as all the other species, and if hung up in a dry place is an excellent store vegetable, keeping for several months.

Moong Arood.—Phaseolus Mongo.—Green gram. This is chiefly grown in the upper parts of Hindoostan; it is eaten by the natives dressed in various ways.

Moong P'hulee.—Arachis Hypogæca—Earth-nut. This is grown under ground, the legumes of which contain the nuts; they are small and white, and require to be roasted before eaten; they are not in much esteem.

Mukhum Seem.—Dolichos Gladiatus.—Sabre Bean. This is a large kind of bean, sown at the same time as others; it requires strong support to run over. The beans are dressed as French beans, but are not so tender.

Murchaee.—Capsicum Frutescens.—Capsicum. *See Capsicum.*

Mutke ke Pullie.—Dolichos Fabæformis.—Small Sabre Bean. This is grown the same as the larger sort.

NURCHA.—Corchorus Olitorius.—Sag Greens. These greens are common amongst the natives; it is an erect growing plant, and flowers at the close of the rains.

PALUK SAG.—Beeta Bengalinenses.—Bengal Beet. The leaves only of this vegetable are eaten; when boiled it resembles spinach in flavour. The roots are tough and stringy. It may be sown in beds or rows. The leaves shoot out again after being cut down.

PAN.—Piper Betel.—Betel Pepper. This is cultivated in spots by itself; it requires much water and care, and is too well known to need any further description here. The leaves are chewed raw.

PEEAJ.—Allium Cepa.—Onion. *See Onions.*

PEEAZ.—Allium Ascalonicum.—Shallot. This is cultivated in a light rich soil, and propagated by dividing the clustered roots; it should be sown in beds at the commencement of the rains, and will give a crop during the cold weather.

PENDALOO.—Dioscorea Aculeata.—The small Yam. This is a very valuable and delicate root, somewhat resembling the sweet potatoe in appearance; tubers of an oval form and very white, generally weighing about two pounds.

PHOOT.—Cucumis Momordica.—Field Cucumber. A wild species of cucumber sown generally in the fields amongst Jaworie, and is something between the melon and cucumber; it keeps for a long time if not too ripe, and would be valuable as a store vegetable for sea.

PIPILII.—Pipen Longum.—Long Pepper. This is a creeper of easy culture, and should be trained up poles, or have strong sticks to grow upon. It is common in all parts of India.

POODENEH.—Menthœ Verticulata.—Mint. *See Mint.*

Poe.—Basella Alba et Rubra.—Malabar Nightshade; these are twining, succulent plants with smooth fleshy leaves; grow very rapidly, and are generally cultivated as a spinach. There are two sorts, the leaves only eaten.

Pulwul.—Trichosanthi Dioica.—Dioecous Snake Gourd. This is one of the snake gourd species, of a small description, the size of an egg; the seed is sown in the cold season, and yields fruit from March to September, much used in curries.

Pulpul.—Myrtus Pimenta.—Allspice. This is imported.

Rai.—Sinapis Trilocularis.—Mustard. *See Mustard.*

Salbea.—Salvia Officinalis.—Sage. *See Sage.*

Shulgum.—Brasica Rapa.—Turnip. *See Turnip.*

Souf.—Anethum Panmorium.—Sweet Fennel. *See Fennel.*

Sayme ke Pullie.—Dolichos Lablab.—Native Bean. These beans are sown in the fields like all others in rows, and are eaten both boiled or put into curries.

Sayme ke Pullie Lal.—Dolichos Lablab Rub—Native Bean, red. This bean when young, is eaten pod and all; when full grown, the seeds only are used. It is about five inches long, and has its name from the reddish colour of its edges.

Soot'hnee.—Dioscorea Fasiculata.—Yam. Consists of many tubers, about the size and shape of an egg. They are covered with a light coloured thin skin; internally they are white. They are not only eaten, but starch is made from the roots.

Sukur Kund.—Convolvulus Batata.—Sweet Potatoe. A sweet-tasted nutritious root, of which there are two sorts, red and white. The tubers are long, and, when boiled or roasted, very wholesome. They are sown precisely in

the same manner as a potatoe, after the hot season, and are fit to be taken up in six months. They sell from two to four piec a seer.

Sufed Tulsee.—Ocyman Alba.—White Basil. Chiefly grown in native gardens.

Sufura Koomra.—Cucurbitis Ovifera.—Vegetable Marrow. *See Vegetable Marrow.*

Turbooz.—Cucurbita Citrullus.—Water Melon. This is grown in the beds of rivers in the hot season, but may be cultivated in gardens during the rains.

Zeera.—Cuminum Cyminum.—Cummin Seed; black and white. This is grown in beds the same as the Coriander; the seeds are used for seasoning curries. Much is brought from China and the Persian Gulph.

Zurumbad.—Curcuma Zerumbit.—Zeodary; 4 sorts. *See Huldee.*

FRUIT TREES, AND THEIR CULTIVATION.

Almond, Persian.—Amygdalis Communis. *Hind.* Badam.—This tree never bears fruit, and is only grown as an exotic: it might be used as stocks for the peach, plum, &c.

Alligator Pear.—Laurus Persea.—This tree grows to a large size. The wood is very brittle, and requires much water. It bears fruit during the rains, the size of a baking pear, but to describe it more accurately would be to say that it is from six to eight inches long, and in the thickest part about three inches in diameter. It is called Subaltern's butter. The outside has a dark green skin, rather thin: and inside a soft whitish pulp, which may easily be divided with a spoon. The seed is about the

size of a pigeon's egg, and will grow if planted immediately. The flavor of the pulp is sweet and creamy, and perhaps the name of Subaltern's butter is derived from this particular taste and appearance. The natives do not seem fond of it.

APPLE, ENGLISH.—Pyrus Mala.—N. *Seyb or Seeoo.*—In the Deccan I have met with two sorts, like the brown russet, and a yellow striped pippin. These trees only bear but once a year, and require the same treatment as the Persian apple. They should have their roots opened once, towards the end of October. The buds grafted on the Persian stock take readily.

Obs.—Be careful that the Borer (a species of caterpillar) does not get into the stem or branches, as it is very destructive to all fruit-bearing trees of the apple and plum kind; they are found both in the woody part of the tree as well as in the bark, eventually destroying the branch or even the tree itself; their presence may be known by a quantity of dry sawdust-like appearance hanging by light filaments from the entrance made by the insect. To destroy them. Make an infusion of assafœtida, and after removing the dirt from the entrance of the hole, pour some into it; have ready a little dough, made with flour and water, and stick a bit the size of a pigeon's egg over the hole, and let it remain,—in the course of an hour or so you will find the caterpillar imbedded in it. Or else take a little vinegar and water equal parts, and pour into the hole, watch for a minute or two and as soon as the insect begins to move, a small bubble will be seen on the mixture, and the black horny head slowly appearing at the entrance of the hole, then with any sharp pointed instrument—a pin or long thorn will do, run it through the neck, and give the insect a sharp twist out.

APPLE, PERSIAN, OR COMMON.—The two sorts of apples commonly found in most Native gardens in the Deccan,

are said to have been first introduced from Persia. They are of a small description: one, sweet and luscious, grows in bunches; the other, which is larger, has a rough taste, and is better adapted for tarts. They may be propagated by layers, suckers, and even cuttings.

The young plant should never be allowed to throw out branches at less than two or three feet from the ground: all the buds beneath must be rubbed off. Never plant them closer than from nine to twelve feet to each other, and if you have sufficient ground, keep them separate from other trees, so that you can either winter or water them as you wish. Remove all suckers round the stem of the tree, or from the roots (unless required for stocks), when cut them clean off with a sharp knife. The trees may be opened immediately after the rains, if not in blossom. Pluck off all the leaves carefully, and beware, in so doing, that the blossom buds are not injured, which native Mallys, in the careless manner of stripping the leaves, are very apt to do;—then prune the tree. As soon as the blossom appears set, put plenty of old rich manure to it, and water well every third day, until the fruit is nearly ripe. If you continue watering after this, it makes the fruit mealy and insipid. When the fruit is all gathered, cease to water the tree, and as soon as the leaves turn brown and dry, which will be in the course of a month, then open the roots for two or three days, cover with manure again, and water well as before, when you will probably get a second crop in April or May.

Apricot.—Prunus Arminiaca.—This tree I have seen grow to a large size in a garden at Aurungabad. It blossomed at the same time with the peach, from January to March. The fruit formed and grew to the size of a common marble, after which it dropped off. Every care was taken to prevent this, but all attempts were useless; and I believe now the trees are dead. I made many efforts to get buds to take on peach and almond trees, but did not succeed.

I also tried by approach with no better result. It grows well on the first range of the Himalayahs. Treatment—the same as the peach.

Berberry.—Berberis Asiatica.—This tree is found in the hills of Nepaul, and most probably on the Neilgherries. I met with it first in Deyrah Dhoon. There is a large and small blue-fruited sort, as well as the red. I have never seen it in the Deccan. The trees have blossomed in the Botanical Garden at Calcutta.

Blackberry.—Rubus Lasiocarpus.—Now cultivated generally in the Deccan, and first believed to have been brought from the Mysore Hills. It grows easily from seed; a few of the ripe fruit rubbed on a sheet of paper, and dried in the sun, will enable you to forward the seed to friends at any distance. (The same by the strawberry.) The plants should never be nearer than four or five feet, and may be cut down at the commencement of the rains, when they will throw out fresh shoots, and bear fruit in abundance. As it requires little care, and only an occasional supply of water, this bramble forms a very perfect and secure hedge to a kitchen garden. The finest fruit is very inferior to a common raspberry.

Bilimbi.—Averrhoa Carambola. Bilimbi.—This tree is very common, and bears small lateral pink flowers during the rains. The fruit is angled, and there are two sorts—sweet and acid; the former is much the smallest of the two, and seldom exceeds a couple of inches in length; the acid sort are much larger: they are both used for jellies and tarts. The tree is easily produced from ripe seed, and will grow in any tolerably good soil. Two crops during the year may be procured by watering the trees.

Bread Fruit Tree.—Artocarpus Incisa.—This tree is found of a large size in Bombay, and is also to be met with in some few parts of the Deccan. It bears a fruit

the size of a large orange or small pumblenose, with a muricated rind. It seldom ripens in Bombay, the fruit falling off in the cold season. Like the jack, it bears fruit both on the branches and roots, which also afford a thick milky juice, convertible into bird-lime. The fruit, cut into slices and fried, has something the flavor of a sweet potatoe dressed in a similar manner. It will grow from cuttings, and requires a light soil, with care and watering at first. There are several species, but I have only met with one.

Cape Gooseberry, or Brasil.—Physalis Peruviana.—This plant grows luxuriantly in a good soil. The seed should be sown at the commencement of the rains, and planted out in rows after they are about six inches high, and at least two feet apart, and at such a distance between as will enable the gardener to pass easily between each row. The plants may be grown either on a trellis or sticks, and should be carefully pruned. The young shoots bear the finest fruit, and if carefully attended to, will bear almost all the year round, and the fruit will repay abundantly for any extra care bestowed upon it. It is hardly known to what a state of cultivation this apparently worthless fruit may be brought, simply from its easy culture, and yet we have not a fruit more useful for tarts, and even a dessert, that I know of; and it is really worth the attention of families to cultivate with care. It makes an excellent jam, or preserve, besides being a most wholesome fruit; and, if carefully attended to, the size which it will acquire is not to be at first imagined, after seeing the common growth without care or attention of the fruit itself. The bush should be every now and then carefully pruned, cutting out the old wood, as the new shoots provide the finest flavoured fruit.

Bullock's Heart.—Anona Reticulata.—N. *Ram-phol.*—This tree grows to a large size. The fruit is so called from its resemblance to the heart of the animal. The

colour is a dark brownish red. When ripe, it is a soft, sweetish, pulpy fruit, but has not the fine flavor of the custard apple. It is ripe from November to June, and not much esteemed by Europeans.

BHERE FRUIT.—Ziziphus Jujuba.—This is a common wild fruit tree, and grows in almost every jungle. The fruit is astringent, but sometimes of a pleasant subacid flavor—eaten chiefly by wild animals, and the poorer classes. It is more especially cultivated by Mussulmans round their tombs. The fruit is oblong, containing a stone, and bears twice in the year, the best crop about January: after this is done, the tree is pruned, by nearly cutting off all the smaller branches. A second crop succeeds on the new wood in the rains, but, from being full of maggots, is not eatable: even in the cold weather very few of the fruit are free from this insect. The natives pretend that they have a remedy which prevents the fruit from being attacked, but I have never known it succeed. The flavor is somewhat of a fresh apple, and when large and fine is by no means to be despised. I have succeeded best by budding from a good tree on a common stock raised from seed. It will bear well in two or three years, but requires care and watering at first. A fine gumlac is produced from this tree; the cocoon of the wild silk-worm is often found attached to it.

CASHEW-NUT.—Anacardium Occidentale.—N.—*Kajoo.*—This tree grows wild, to a large size, in many parts of the Deccan, and is found in Native gardens as well as European. It is very ornamental when in leaf, bearing sweet-smelling flowers, succeeded by a pear-shaped fruit of a yellow and red colour, which is eaten by the poorer class. The nut hangs at the end of the fruit outside, and is of a kidney shape. Between a double shell, covering the kernel, is a very acrid juice, which, if applied to the skin, or inadvertently to the lips, immediately raises a blister The juice is sometimes used for marking linen,

as it is impossible to wash it out. The milky juice from the tree will also stain linen a dark brown colour. The kernel when roasted is very sweet and pleasant, but is considered rather astringent. In the West Indies the fruit or apple is bruised, and a juice expressed from it and fermented, which produces a sort of wine; and if distilled, a spirit is drawn from it, which makes excellent punch. The gum that exudes from this tree is valuable, from its resemblance to gum Arabic.

CHERRY.—Prunus Cerasus.—This tree is met with in the hills north of Deyrah Dhoon, in the wild state, producing a small black fruit, fit only for preserves.

COCOANUT TREE.—Cocos Nucifera.—Is too well known to need description; but in the interior, where they may be scarce, it is only necessary to say that if cultivated they will readily grow; and fresh ripe fruit from the tree, if stript and deprived of its husk, and planted in a moist soil, soon sprouts. It requires care and watering for three or four years; after which it will grow of itself. The top sprouts of a cocoanut tree, or the cabbage as it is called, which is nothing more nor less than a large bud, if procured fresh, makes a most excellent pickle. It is white, and resembles a good almond in flavor; the same of the date palm.

CURRY PAK.—Bergera Koenigii.—N. *Kodia Neem.*—This tree is cultivated in most gardens, the leaves of which are used in curries by the natives. It is very common on the Mahabuleshwar hills, but does not grow to any size there. It has very much the appearance of the Neem.

FALSA.—Grewia Asiatica.—This shrub is generally cultivated in most fruit gardens; it bears a dark purple berry, when ripe, containing one or two small stones. The fruit is made into sherbet by pouring boiling water

on it, and when cool, adding sugar to the taste. The plants are generally cut down almost to the ground in November, and even the leaves are burnt round the stalks, after which the roots are opened and manured, and watered occasionally, when new shoots spring out, the fruit is borne near the axilla of each leaf; when of a dark purple, they are ripe and fit for use.

Fig.—Ficus Carica.—N. *Unjeer.*—This tree bears fruit almost the whole year round. There are two varieties, the white and blue, cultivated in all the native gardens, the young trees producing the finest fruit. The Italians, as the fruit begins to ripen, prick each with a pin, putting a drop of sweet oil on the spot; it is said that this causes an increase in the size of the fruit. The trees may be grown by layers and suckers at the commencement of the rains, and during the cold season. Cuttings strike easily in the course of six weeks. The finest fruit that I have seen grown has been on young trees of two years old, near which dead animal matter had been buried. The trees should be pruned annually, and the best way is to cut down the old branches that have borne fruit, leaving one or two buds that promise to throw out healthy shoots. The fruit when ripening must be protected from birds, either by nets, bags, &c.

Grapes.—Vitis Vinifera, Lin.—N. *Ungoor.**—This fruit is cultivated in the greatest perfection in all parts of the Deccan, and the finest flavored are found in the gardens in the neighbourhood of Dowlatabad, about seven miles N. W. of Aurungabad. The mode of culture is as follows:—the trees are reared from slips taken at the time of first cutting after the rains, and when ready to be removed are put about seven or eight feet apart. They are for the first twelve months trained on dry sticks; after

* Four sorts—The Hubshe, Sahiba, Fukkrie, and Bokerie or Abba.

that, a large straight branch of the Pangrah, with a fork left at the top to support the vine, is placed about twelve inches from it; if put at a greater distance it is apt to give a bend to the vine which is hurtful. The stem of the vine cannot be too straight, and the length of the prop should be about five feet.

The best soil is the white earth with which the natives build their houses, called Pandree. They are not so fine if grown in the black soil, losing much of their flavor. The grey soil, composed of the Pandree and black, produces fine vines, but the fruit is not of so fine and rich a flavor as that grown in the Pandree alone.

The vine requires watering during the hot and cold season, every fourth day, after they have been cut, at the end of the rains, for the first crop, and which are mostly over by the end of March. As soon as the grapes are full and ripe, water should not be given to them.* The second cutting commences as soon as the first crop is over: they are full grown by the commencement of the rains, and in a very dry season sometimes come to perfection. The principal object in bringing forward this crop is to check a too luxuriant growth of the vine, which, if left to run, weakens the tree. Some gardeners, when the flowers appear for the second crop, pick them all off. In preparing for this crop, the vine roots are opened for four days, when the common manure from cattle is put to them, and water immediately given; one eye on the shoot at this time is only left.

When the vine, after the rains, is cut for the sweet crop, this method is pursued by the most experienced gardeners, and it is considered almost a secret: Two pounds of dried fish, four ounces of common salt, and a quarter of an ounce of assafœtida, are mixed up in sixteen quarts of butter-

* Except in particular dry soils.

milk, and allowed to digest for three weeks; this quantity is sufficient for five trees. The vine is first cleaned of all its rugged and rough bark.* which harbours insects; it is then cut, leaving three or four eyes on each bough only, close to the stem. It is allowed then to drop four days: the earth is then opened round the roots, and cleared away. It then remains in this state for four more days, when the earth is put again to the roots, mixed with a proportion of the above compost. The vine is then left for three more days, when water is given to it; after which the watering ceases until it is in full blossom, when irrigation is continued every fourth day during the season. The vine is seldom ever grown upon trellis work, it being too expensive, and should be always exposed to the morning sun, and free from shade. Protection from the N. W. wind is desirable.

The fruit of the vine is continually destroyed by blights during the month of November, which come on with the appearance of rain, but ends in nothing but the blossom and young fruit being withered. Smoking the trees with all the rubbish you can collect and burn to windward, is useful.

Guava, Red and White.—Psidium Pyriferum.—N. *Jamb.* —This tree grows in all parts of the Deccan. The fruit is both red and white, pear-shaped and round: it is esteemed as a dessert fruit, but the scent when too ripe is unpleasantly powerful; it makes a most excellent jelly, and also is preserved in a similar manner to damson

* And the leaves picked off about three weeks previous to cutting, which is done with a view of hardening the wood. The natives, after the vine has been cut, and previous to the shooting of the buds, go round to each tree, holding a cloth under it, into which they shake off a small insect which is bred on the stem of the vine, in the interstices of the rough bark—(this is done morning and evening, and sometimes in the middle of the day). Another method of destroying the insect is by passing a bunch of lighted tow, or hemp, suddenly over it: this singes the wings of the insects and they drop off, besides destroying any larvæ that may be attached to the tree, and probably is the most effectual method.

cheese at home. The fruit sometimes is as large as a common baking pear, and I have known one weigh half a pound. They have been brought to great perfection in some gardens, and the fruit of a large size divested almost of seed; this sort generally has a very rough knotty coat, and is more spongy and less firm than the other varieties. As plants continually grown from layers in time cease to produce seed, perhaps this variety has been so procured. It is easily increased by seed, and only requires a good soil to thrive in. The trees should be pruned once a year, otherwise the branches become very straggling. Good gun stocks are made from the old wood.

Hog Plum.—Spondius Mangifera—Amra.—This is a large tree; flowers at the commencement of the hot season, and the fruit when ripe is about the size of a small egg. It is eaten raw, pickled, put into curries, and made into tarts. The trunk of the tree gives out, during the hot weather, large quantities of juice, which hardens into a mild gum. It grows easily, and requires little care when once planted.

Jamoon or Jambool.—Eugenia Jambolania.—This is a large and handsome tree, flowers in February and March, and thrives in any good soil. The fruit of the best sort is as large as a common blue plum, which it resembles in appearance; it has a rough astringent flavor, and should be soaked in salt and water before eaten. The fresh stone if planted grows immediately.

Hibiscus Sabdariffa.—Red Sorrel Plant.—This is the red sorrel plant of the West Indies, and introduced from the Mauritius. It is easily grown from seed, at the commencement of the rains, and when about six or eight inches high, should be planted out in beds or rows. The soil, if light and good, will cause the plant to thrive and

form a bush four or five feet high; they should have at least in such soil a space between each of four feet. The fruit when ripe makes most excellent jellies and tarts.

There is a white variety also grows to the same size, and the leaves are used, on account of their acidity, in curries by the natives. Bandycoots are very fond of the fruit, and destroy the whole bush to get at it.

KUMRUCK.—Averrhoa Carambola. *See Bilimbi.*

KURUNDER.—Carissa Carandas.—A large thorny bush. Grows wild in most parts of the Deccan, bearing a dark blue colored berry when ripe, and sold in the bazaar. There is also a cultivated sort in gardens. The fruit when ripe is sometimes eaten by Europeans, but in the green state is made into tarts, jellies, and pickles: the jellie is considered inferior to none made of other Indian fruits. The wild sort is picked and sold by the natives for the same purpose.

LEICHEE.—Scytalia Litchie.—This tree, originally from China, is an evergreen, and grows to a large size. The fruit is of a dark brown colour, and contains a glutinous yellow sweet sort of pulp; it is not much prized—perhaps from its inferior quality to the Chinese fruit, which is much esteemed. The fruit ripens in March and April.

LEMON.—Citrus Limona.—N. *Neemboo.*—There are so many varieties that they can hardly be described separately, being unnecessary. The large and small yield abundance of acid juice, and the tree is easily cultivated by layers, which soon throw out root fibers. The lime, which is of the smaller description, does not bear fruit so quickly as the larger sort, but if carefully pruned and watered, will continue fruiting all the year round, and be very productive.

LIME, SWEET.—*Meeta Neemboo.*—This is a sweet variety, and grows to the size of a large orange. It is easily pro-

pagated by seed. The juice of the fruit is very grateful to persons with fever, although rather tasteless. It will grow also from cuttings and seed. The young shoots make a very good stock for orange grafts.

LOQUAT.—Eriobotryna Japonica.—This tree is now introduced all over the Deccan, and bears fruit twice in the year. It is highly esteemed both for dessert and preserves. It is a native of China, but grows in great perfection in New South Wales. The finest fruit is produced at the second crop, at the end of the cold season, and requires protection day and night; from birds in the former, and flying foxes in the latter. The fruit is of a yellow color, with thin skin and sweet acid pulp, and one or two seeds in the centre—sometimes more. The seeds grow easily. Proper attention does not seem to have been given to this fruit, as it appears to be capable of great improvement.

MANGOE.—N. *Aum.*—Is a highly esteemed fruit, and may be procured twice in the year, but I have never met with any trees bearing two crops in the Deccan, only in Bombay.

Propagation.—May easily be effected by seed and cuttings, &c.; but the first process is slow, as a tree thus raised will not bear fruit before the 5th or 6th year, whereas those that are grafted produce in the 2d or 3d, although it is injurious to the tree to let it bear so early, and I therefore recommend that the blossoms should be removed. Young grafts will sometimes, indeed, very often blossom the first season they are removed, and if allowed to bear fruit, it checks them for a length of time after. A mangoe graft may be applied at any time of the year; the stock must be kept continually moist by watering. When the graft and stock have become united, the former must be partially divided by a notch with a sharp knife; this may be done after six weeks have elapsed from the time of its first being united: a second cutting may be effected a fortnight later, and the complete removal from

the parent tree at the expiration of nine or ten weeks. After this, remove the graft into the shade for a fortnight longer, when it may be put into the spot where it is to remain. A graft tree never attains the size of a seedling, neither will it continue to live or bear so long, and I doubt much if the seed of a graft mangoe would produce the same fruit, whereas a seedling often does so. The time that a seedling takes to produce fruit is the great objection to this mode of rearing trees, nevertheless a young tree of three years old might have one of its branches brought into blossom by ringing: this would enable the cultivator to judge if the tree was worth preserving or not. The finest flavored sorts of mangoe grown in Western India, are the Alphonso, Raspberry, Mazagon, Doriah, and Malgrobah; this latter species is of a greenish tinge inside when ripe, and by far the largest of the whole, being three times the size of an Alphonso; and it ripens the last.

Culture.—When the graft is planted out, it requires only a moderate proportion of care, clearing the ground of all weeds, and removing any buds that shew themselves. Within the space from the ground to where the first branches are to rise from, all superfluous and week shoots should be removed, more particularly those from the centre of the tree, as also all branches that trail on the ground, unless required for grafting. The tree is better for being pruned, and whenever the interior of the tree may contain superfluous branches, or when there is not sufficient room for the growth of the young and fruit-bearing shoots, a clear space must be provided,—and this can only be done by pruning. The best time for this operation is soon after the tree has done bearing fruit. No old and decayed wood should be allowed to remain, and great care be taken to remove on the first appearance the Borer.*

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* See Note to Apple.

should it indicate its presence by the appearance on the bark. When trees are old and have their bark injured, it must be all cleared away, and the parts covered with the composition recommended for that purpose.

I have been favoured with the following information from a friend at Aurungabad. Take slips from the healthy branch of a mangoe, at least two feet long, taking care to cut it one inch above the joint at the top and the same below the joint at the bottom. The cuttings will not all be equal, as in some branches the joints are short and in others long. The thickness of the slip is to be from three quarters to three inches in diameter. Half the length of the slip is to be slightly punctured with an awl, and then inserted into the ground to that depth (half of the slip) perfectly perpendicular; and then make a knob at the top of the slip with plain cow-dung. The cuttings must be well watered in such a manner as to keep up an uninterrupted moisture in the ground; and moreover the cuttings are to be well shaded, and the coverings only to be removed by degrees as the plants attain leaves and strength, and not to be transplanted on any account until the next monsoon. The slips begin to bud within a month generally, but sometimes take a much longer period. In all cases the punctures are indispensably necessary, to admit of root fibres being thrown out from them.

The tree and fruit may both be improved, if, during the cold season, the ground is dug all round the roots, and by the addition of a suitable quantity of good old manure. The seed will only grow when fresh, and seldom after six weeks. From twenty to twenty-four feet of space should be allowed between each tree if a graft: double the space is required for a seedling.

Mangosteen.—Garcinia Mangostana.—This tree has been introduced from Singapore into Bombay, but the fruit has

never been brought to any perfection: probably if grafted on the Brindoa, which is common in the Concan (and several trees are found in Bombay), it might be much improved. I have been informed by a friend, that the Mangosteen ripens (and is equal to the Penang fruit) in the Company's spice gardens on the hills near Courtallum.

Mangosteen, Wild.—Garcenia Purpucra.—Kohum Brindoa.—This is an elegant tree, and found in the Conean along the Malabar Coast. At Goa the fruit is used for jellies and syrup: it is of a smooth dark brown color outside, and of a most beautiful purple in, and an agreeable flavor. The tree grows to thirty feet high, conical shape, with dark green shining leaves: there are several in Bombay,—two in a garden at the top of Nesbit-lane, Byculla.

Mooringa.—Horse radish Tree.—Hyperanthera.—This tree is to be found in the jungles, as well as in gardens. The long pods when green are made into curries, and the young roots, scraped, used as a substitute for our English horse-radish. An oil is obtained from the seed: it also yields a gum.

Mulberry.—White, Alba; Red, Morus Indiea. Black, Nigra.—These trees grow equally well in the Deccan, the white growing to a very large tree, shedding its leaves before the hot season. The red mulberry bears fruit in the rains, as well as the black. Silk-worms may be fed on the young fresh leaves, although the leaves of the white are preferred. Grows from seed or euttings.

Orange.—Citrus Aurantium.—This tree is now extensively eultivated all over the Deccan. The finest sorts now are the Cintra, Cowlah, and a small sweet orange which grows on a tree more like a creeper. The principal method of culture is by budding, the stocks generally being either

seedlings or cuttings from the sweet lime. The best cintra, with a thin close rind, is produced upon a seedling stock, and it is said that the fruit grown upon the sweet lime stock is generally loose and soft: that is very perceptible with some of the oranges. The best time for budding is in the cold season.

NUTMEG.—Myristica Moschata. *Hind.* Japhul.—I have only met with this tree in Bombay, where it has been introduced from the Eastward. The fruit ripens in the rains: it is the size of a large plum, with a green covering, and upon being opened, discovers a net-work of a dark red colour surrounding the nut, which has a most beautiful appearance: this is the spice known as mace.

"The first care of the cultivator is to select ripe nuts and to set them at the distance of a foot apart in a rich soil, merely covering them very lightly with mould. They are to be protected from the heat of the sun, occasionally weeded, and watered in dry weather every other day. The seedlings may be expected to appear in from thirty to sixty days, and when four feet high, the healthiest and most luxuriant, consisting of three or four verticles, are to be removed in the commencement of the rains to the plantation, previously cleared of trees and underwood by grubbing and burning their roots, and placed in holes dug for their reception at the distance of eighty feet from each other,—screening them from the heat of the sun, and violence of the winds. They must be watered every other day in sultry weather; manured once a year during the rains, and protected from the sun until they obtain the age of five years. The nutmeg-tree is monoecious as well as dioecious, but no means of discovering the sexes, before the period of inflorescence, is known. Upon an average, the nutmeg-tree fruits at the age of seven years, and increases in produce till the fifteenth year, and is said to continue prolific for sixty or eighty years. Seven months in general elapse between the appearance of the

blossom and the ripening of the fruit; and the produce of one bearing tree with another, under good cultivation, in the fifteenth year may be calculated at five pounds of nutmegs, and a pound and a quarter of mace. It bears, all the year round, but more plentifully in some months than others, and generally yields more abundantly every other year. It is necessary that the roots of the trees during their growth should be kept well covered with mould, for they have a tendency to seek the surface. The growth of the lateral branches is to be alone encouraged, and all suckers, or dead and unproductive branches, are to be removed with the pruning knife, and the lower verticles lopped off, with the view of establishing an unimpeded circulation of air."—*Penang Gazette.*

Olive.—Julpie.—Olea Sativa.—This is cultivated in some of the upper parts of Bengal, but is of a very coarse description; they are (so I am informed) also pickled.

Olive.—Indian. Olea Dioica. Atajam.—This tree is common: grows to a large size, and bears fruit about the size of the common Spanish olive. The stone is not by any means hard, and the fruit is eaten by the Natives in curries, and also pickled in salt and water: it is not much esteemed by Europeans.

Paneola Plum.—Flacourtia Cataphracta.—This fruit is generally cultivated about Calcutta, and grows to the size of a common plum: it resembles a gooseberry in appearance, the skin thin and shining and of a purple appearance. The tree is not common on this side of India, and only one or two are to be found in Bombay. The fruit is not so large as I have seen in Calcutta, where it is common during the rains; it contains from ten to twelve seeds, and is both palatable and wholesome, and well worthy of more general cultivation. The tree grows to a large size.

Papaw Tree.—Carica Papoya.—This tree is common in

every garden; and the fruit, which is formed like a melon, grows in clusters one above the other, close to the stem. The small black seeds have the taste of watercress, and the fruit, just before ripening, makes an excellent tart, mixed with a portion of lime juice, sugar, and a few cloves,—resembling apples so nearly that it may be, and is, substituted for the sauce of the latter fruit. The tree grows easily from seed, and only requires a deep good soil. It is said that meet, if hung under the tree, becomes tender: the green fruit is also put with meat when boiling, for the same purpose.

Peach.—Amygdalus Persica.—N. *Shuft Alloo.*—There are but three varieties of this fruit which I have met with in the Deccan—a large round white sort, of a delicious flavor; the flat China; and a small thin-skinned description, more resembling an apricot in appearance, and much harder than the other. The peach is easily cultivated by seed or layers. A seedling will throw out blossom in the second year, and be ten or twelve feet in height: it requires to be carefully pruned, wintered, and watered.

No branches should be allowed to grow on the stem closer than three feet from the ground; all spurious and misplaced shoots should be rubbed off before gaining strength to exhaust unnecessarily the juices of the tree; and all distorted leaves, the work of insects, of parasitic plants, mildew, &c.,—should be picked off and destroyed.

The kernels of the peach should be carefully removed from the shell, and in no ways injured if required for planting: they should be sown in small beds at the commencement of the rains, about eighteen inches apart, and as soon as they are fit for removal, a good sized ball of earth must be taken up with the roots, to prevent the root fibres from injury. All the buds around the stem had better be rubbed off by the fingers as far as is requisite, and a proper shape be given to the tree by cutting out all the su-

perfluous spurs and their branches. The time for opening the roots of the peach is after the close of the rains: remove the earth with care, so as not to injure the roots, for the space round the stem of three feet; pull off all the leaves, and cease to water the tree until the blossom buds appear; then cover up the roots with good loam mixed with old rotten manure; water freely every third or fourth day until the fruit begins to ripen, when you must be guided by circumstances. It is necessary sometimes to thin the fruit, and also to put the peaches as they begin to ripen in bags, otherwise the birds will pick and destroy the fruit.

Peaches first come in about February, and with care may be continued until the rains commence, after which the excess of moisture received by the leaves and roots cause the fruit to swell and burst.

Pear.—Pyrus Communis.—This tree is not common. I have met with a few at Hyderabad, bearing a tolerably large-sized coarse fruit; but as the trees had been neglected, I can give little or no account of them: care perhaps might render them fit for baking and stews. In the upper provinces of Bengal, I have seen the fruit of a large size, but very coarse and hard: indeed, all that could be said about them was that they were pears, and shown accordingly.

Pine Apple.—Bromelia Ananas.—Though growing so easily and without care in many parts of India, they require great attention to rear in the interior. At Hyderabad they seem to be quite acclimated, and produce as fine fruit as is ever seen on the coast.

Propagation—Is performed by planting the tops or offsets: they will produce fruit in the second year.

Soil—Should be, if procurable, rich red earth loam: the manure, cannot be too strong.—Pig's and pigeon's

manure mixed with goats', forms a most excellent compost.

Culture—The plants, after removal from the nursery-bed, should be put out in rows two feet asunder, and the rows the same distance apart, which will be found quite sufficient: the rows must be well worked and dug, adding the manure. The plant, when large and promising to bear fruit, should immediately after the rains, in the latter end of October be taken up, and the root, which will be nearly as long as the plant, having fibres at the end, may be cut off with a saw: supposing the root to be eighteen inches, one foot may be removed. It is round the edge of the cut root that root fibres spring, and the greater the number of these fibres the better chance of large and fine fruit. The superfluous leaves now near the cut end must also be pulled off, and then the plant is ready for being put into the rows again, which have been previously well manured; and a good watering given. The plants must be watered after this regularly; only avoid, if possible, the water getting between the axilla of the leaves, as it makes them rot and decay in the centre. I found this the case with pines that I removed at the commencement of the rains: the plants not having any root suckers to nourish them, decayed in consequence of water remaining between the leaves. Plants that are put out in October and November will bear fruit in May and June. Some gardeners are in the habit, when the pine fruit is half grown, of cutting off the top, with a view to throw all the nourishment into the fruit, thereby increasing its size. This may be all very well with any early pines, but if they do not ripen before the rains set in, the water lodging in the cut crown will cause it to decay like the plant: this might be prevented by having wax cloth covers of a cone shape to put over the fruit when rain is apprehended; but I prefer letting the crowns remain. The stem producing the fruit should be removed when

the fruit is cut, and new shoots encouraged. All off-sets, when the plant is fruiting, must be removed, so as to give the fruit all the nourishment possible.

When trimming the plants, the extremities of the root which have been cut off (if planted in a nursery bed about eighteen inches asunder, the end an inch above the ground), will give fresh shoots, and form a good nursery of plants for the following season.

PISTACHIO.—Pistacia Officinarum.—The nut of this tree is brought from Bussorah in great abundance, and I have succeeded in growing plants from it. The trees are male and female; consequently should be grown in clusters or pairs. The leaves are deciduous, and for several months the trees look very bare. It is by no means a handsome plant. I first soaked the nuts in water, and when they split at the end, put them into boxes filled with earth: almost all grew, and were given away.

PLANTAIN BANANA.—Musa Sapientum.—N. *Kilah.*—There are several varieties of the Banana cultivated in the Deccan,—the large red, green and the yellow. A small sort, which is supposed to be the real Banana of the West Indies, is perhaps the most luxuriant of the whole. The plants blossom at all seasons, and as soon as the drupe of fruit begins to ripen, which is known by some turning its color, it is cut and hung up to ripen in the house. The plant will not bear again, and may be cut down (otherwise it will perish of itself), when the surrounding shoots grow up and blossom as the former. The plants are generally grown in beds or clusters in a good rich soil, when fine fruit is almost the sure return. In transplanting the shoots, if two or three feet high, a portion of one half is generally cut off.

PLUM, COMMON.—Prunus Triflora.—N. *Aloo.*—This tree has been brought from the upper provinces of Bengal, and seems to be acclimated at Hyderabad. The fruit, which is

of a dark purple when ripe, and about the size of a common bullace at home, has the flavour of that fruit: it does not seem to require wintering as the peach, but throws out its blossoms after the rains, and continues to blossom and bear fruit at the same time, and very abundantly. To secure fine fruit the superfluous green ones must be removed, by which means I have seen some very tolerable sized plums produced. I never succeeded in budding it on the peach, but it takes readily by approach on the peach stock, and may be removed in six weeks or two months from the parent stem.

Pomegranate.—Punica Granatum.—N. *Anar.*—There are two varieties of this tree, bearing white and red fruit—both sweet, but much inferior to the dried brought from Persia and Bussorah to the Bombay market. The tree grows easily from seed, and large fine juicy fruit, where the soil is good, is often produced. There is a variety which is generally sour, used by the Natives for Sherbet. The dried bark of the root is made into a decoction and given for worms.

Pumblenose, Pummelo.—Citrus Decumana.—N. *Chocotra.*—This is the largest of the Orange tribe, and is universally cultivated in all gardens: the varieties are red and white—the former preferred by some persons. The tree grows to a large size in a rich soil, and requires a good deal of pruning; the best time for doing this is when the crop of fruit is off. Fruit as fine as any I have ever met, was produced at Ellichpoor from the seed of a pumblenose brought from Bombay. The tree, when planted, should have a space of twelve feet all round it: the blossom is used for flavoring sweetmeats.

Quince.—Cydonia Vulgaris.—N. *Beh,* or *Safferjal.*—This tree may have been probably introduced from China or Bengal, and is now to be met with in many gardens. It grows like the apple. The fruit is plentiful at Sattara,

and I have met with it in Poonah. In other parts of the Deccan I have seen the tree in blossom, but the fruit did not set,—perhaps for want of proper treatment.

RASPBERRY.—Rubus Pauciflorus.—I merely mention this fruit, as the common blackberry is often mistaken for it. The raspberry I have never seen in any part of the Deccan: a wild plant is described by Graham as found at Mahabuleshwar.

ROSE APPLE.—Eugenia Jambosa.—N. *Goolab Jamb.*—This tree bears a light whitish yellow fruit, pear-shaped, with smooth skin, having a rose flavor: it is commonly cultivated in gardens about the coast. The only part of the Deccan where I have met with the fruit is Hyderabad. Many attempts have been made by myself, and a friend, to introduce it elsewhere, but without success. It is easily propagated by seed, and will grow in a moist soil with only common care.

There are only, I believe, two sorts—red and whitish yellow—both possessing the same flavor: the red is called the Jambo Mallaca.

SALEP.—Orchis Mascula.—This plant is found on the Mahabuleshwar hills. It blossoms in June, and the roots are dug up and gathered after the rains in November or December. Another variety is found in the hills and jungles near Candeish, but possessing a very bitter principle. It is dug up by the Bheels, and sold when fresh for a few pice the seer. It requires a great deal of soaking and preparation before it can be deprived of its bitter quality. When dry, it is in appearance as fine as the Persian. It requires being boiled in at least six different waters, and then dried in the sun, when it will become perfectly sweet and fit for use.

STAR APPLE.—Chrysophyllum Acuminatum.—This tree grows to a large size, thirty feet or more, the branches

round, and leaves having a ferruginous down upon them when young. The flower is of a pale yellow, and the fruit ripens in October, about the size of a large crab apple: the pulp is of a yellowish color and firm inside, the outer rind being of a dark brown. It requires no particular soil. There are several trees in the Residency garden at Hyderabad.

Sapota.—Achras Sapota.—This tree I have only met with in Bombay, but have seen the fruit in December, brought from Goa, where no doubt it was introduced from China. The fruit is the size of a fowl's egg, with a dark brown-colored skin, and a yellowish pulp: the seed is large and soft, and about the size of the rose apple.

Soursop.—Annona Muricata.—This tree I have only met with in Bombay. It grows to about the same size as the bullock's heart. The fruit is of a greenish color when ripe, and has a rough thorny appearance: the flavor is very peculiar, differing from the other varieties of the Anonacia: the scent resembles black currants: the seeds are similar to the custard-apple. The fruit ripens in March, and in the West Indies is considered very cooling in fevers. It bears only once a year.

Strawberry.—Fragaria.—This plant multiplies itself from runners and suckers, the old plant, after it has ceased bearing, throwing them out. As soon as the rains have set in, these runners may be removed into a nursery bed, for their being more easily looked after, and should have the space of nine or ten inches allowed between them: they will throw out other runners, the whole of which may be separated and transplanted at the proper season.

Soil.—They thrive best in a light soil with good old stable and vegetable manure at first, and as soon as they shew a disposition to flower, may have old goats' or sheep's manure added around each plant, a couple of double handsful being sufficient.

Culture.—In no parts of the Deccan should the plants be put out for fruiting before the close of the rains, the latter part of September being quite early enough. Suckers that I planted for experiment at the commencement of August, grew to very fine bushes, and did nothing for ten or twelve weeks but throw out suckers, which were continually removed, and after all fruited badly: the finest and most prolific crop were got from suckers put out in the beginning of October. Some strawberries were gathered in November from the plants put out in August, but they were so few as in no way to induce me to try the experiment again. Varieties can only be procured from seed; and to procure the seed, select the finest ripe fruit, rub it on a sheet of paper, and dry it. When the rains commence, soak the seed in water, reject all that float, the remainder sow in baskets in a light loam, when they will be fit to remove in about six weeks, and should be put in other baskets four or five inches apart, and taken care of until ready to be transplanted into beds, where they are to remain. As these plants throw out suckers very fast, they must be constantly looked after, and removed, unless you have a scarcity of plants. They will commence bearing in six months from the time of sowing the seed

You may, as soon as the rains have ceased, put your suckers that have rooted into square beds, each not less than one foot apart, five in a row: this will give you twenty-five in each bed, as many as can be easily looked after and gathered without trampling on the bed and thereby injuring the plants. When the earth is of a clayey consistence, I have seen the strawberry cultivated on ridges. Some think this is a good plan, but I prefer the beds: however, it can be easily tried. It is sometimes necessary, in consequence of flooding the beds, to put tiles under the fruit to keep it clean, but it also attracts the notice of the birds: if straw or grass is used, then the

chances are that white ants destroy your plants. This it is that makes some persons prefer the ridge system of growing, as they say the fruit is cleaner in consequence: all I know is, that fine fruit may be grown either ways; and if on ridges, the same distance must be allowed between the plants as in beds—and even in the latter the plants may be put on raised cones of earth. The common vegetable manure is all that is required at first until near flowering, when a handful or two of goats' or sheep's dung should be put round the plant, opening the earth and scraping it together. Water during the evening and very early of a morning.

Tamarind.—Tamarindus Indica.—N. *Imalee Imbelle.*—This tree is too well known to need any description here. The red Tamarind, which is scarce, is the most valuable.

Walnut.—Aleurites Triloba.—This species grows to a very great size, large leaves, three or five-lobed: bears a fruit resembling in appearance the English walnut: the kernel is sweet flavored, but is considered unwholesome. The natives express an oil from it, and say that the fruit must be kept for one year, when it may be eaten. Very common about Hyderabad.

Wampee Tree.—Cookia Punctada.—This bears a rough-skinned fruit in April and May, which grows in clusters, containing a sweetish acid juice, resembling black currant in flavor. It grows to a large tree, and has very dark green shining leaves. Rather ornamental, and requires very little care.

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APPENDIX.

Fort William, Home Department, Legislative,
The 13th May, 1853.

The following Draft of a proposed Act was read in Council for the first time on the 13th May, 1853.

ACT No.——OF 1853.

An Act for the management of the Post Office, and for the regulation of the duties of Postage.

Acts repealed.

Repeal of former Acts.

I. Act No. XVII. of 1837, Act No. XX. of 1838, and Act No. XVII. of 1839, are hereby repealed, except so far as they repeal the whole, or any part of any other Act or Regulation, and except as to any act or offence which shall have been done or committed, or to any money which shall have become due, or to any fine or penalty which shall have been incurred, or to any proceedings which shall have been commenced, before this Act shall come into operation.

Exclusive privilege of carrying Letters vested in the East India Company.

II. Within the territories under the Government of the East India Company, the said East India Company shall have the exclusive privilege of conveying by post from one place to another all letters, except in the following cases, and shall also have the exclusive privilege of performing all the incidental services of receiving, collecting, sending, dispatching and delivering all letters, except in the following cases, that is to say:

1. Letters to or from any place to which there is no communication by the post, or along any line of road, by which the post does not travel.

2. Letters sent by a private friend in his way, journey or travel, so as such letters be delivered by such friend to the party to whom they shall be directed.

3. Letters sent by a messenger on purpose concerning the affairs of the sender or receiver, thereof.

4. Letters solely concerning goods or other property sent either by sea or land, to be delivered with the goods or property which such letters concern, without hire or reward or other profit or advantage for receiving or delivering such letters.

But nothing herein contained shall authorize any person to make a collection of such excepted letters for the purpose of sending them in the manner hereby authorized.

Prohibitions.

III. The following persons are expressly forbidden to carry, deliver or collect any letter, or letters or to receive any letter for the purpose of carrying or delivering the same, although they shall not receive hire or reward for so doing, that is to say:

1. Common carriers of goods, or passengers, or their drivers, servants or agents, except letters solely concerning goods in their carriages, and except on lines of road on which the post does not travel.

2. Owners, or Commanders of ships, steam boats, or passage boats, passing to or from any port in the territories under the Government of the East India Company, or their servants or agents, except letters solely concerning goods on board.

3. Passengers on board such ships, steam boats or passage boats.

4. Owners of, or others on board of a ship, steam boat, or other boat passing on a river or navigable canal within the territories under the Government of the East India Company.

Penalties for breach of privilege.

IV. Every person who shall convey otherwise than by the post a letter not excepted from the said exclusive privilege shall for every letter so conveyed forfeit fifty rupees, and every person who shall be in the practice of so conveying letters not so excepted, shall for every week during which the practice shall be continued forfeit a further sum of five hundred rupees; and every person who shall perform any services incidental to conveying letters from place to place otherwise than by the post, whether by receiving, taking up, ordering, carrying, delivering or collecting a letter or letters not excepted from the said exclusive privilege, shall forfeit for every such letter fifty rupees; and every person who shall be in the practice of so performing any such incidental services, shall for every week during which the practice shall be continued, forfeit a further sum of five hundred rupees; and every person who shall send a letter not excepted from the said exclusive privilege, otherwise than by the post, or shall cause a letter not so excepted to be sent or conveyed otherwise than by post, or shall either tender or deliver a letter not so excepted in order to be sent otherwise than by post, shall forfeit for every such letter fifty rupees; and every person who shall be in the practice of committing any of the acts last mentioned, shall for every week during which the practice shall be continued, forfeit a further sum of five hundred rupees; and every person who shall make a collection of excepted letters for the purpose of conveying them either by the post or otherwise, shall forfeit for every such letter fifty rupees; and every person who shall be in the practice of making a collection of excepted letters for either of these purposes, shall forfeit for every week during which the practice

shall continue, a further sum of five hundred rupees. Every person who shall carry, receive or deliver a letter or collect letters contrary to the provisions of Section III. of this Act, shall forfeit for every such letter fifty rupees; and every such person who shall be in the practice of committing any of the acts last mentioned, shall for every week during which the practice shall be continued, forfeit a further sum of five hundred rupees.

Appointment of Officers.

V. For carrying on the service of the Post Office, it shall be lawful for the Governor General of India in Council, or for the local Governments, with the previous sanction of the Governor General of India in Council, from time to time, to appoint such Officer or Officers, with such official styles or designations, and to vest them with, and delegate to them such powers not inconsistent with the provisions of this Act, as the said Governor General of India in Council may deem expedient.

Inland postage rates on letters.

VI. Inland postage shall be charged by weight on letters transmitted by the post according to the following scale:

On every letter not exceeding a quarter of a tolah in weight, six pies.

On every letter exceeding a quarter of a tolah, and not exceeding half a tolah in weight, one anna.

On every letter exceeding half a tolah, but not exceeding one tolah in weight, two annas.

On every letter exceeding one tolah, and not exceeding one tolah and a half in weight, three annas.

On every letter exceeding one tolah and a half, and not exceeding two tolas in weight, four annas.

And for every tolah in weight above two tolahs there shall be charged and taken two additional annas, and every fraction of a tolah above two tolahs shall be charged as one additional tolah.

Provided such letters be duly and properly stamped when posted, as hereinafter provided.

VII. Inland postage on newspapers, pamphlets and other printed or engraved papers transmitted by the post shall be charged by weight according to the following scales:

Inland postage rates on newspapers, &c.

1. On every imported newspaper, pamphlet or other printed or engraved paper—

If the same shall not exceed six tolahs in weight, two annas.

If the same shall exceed six but small not exceed twelve tolahs in weight, four annas.

If the same shall exceed twelve tolahs in weight there shall be charged and taken two additional annas for every six tolas in weight above twelve tolahs, and every fraction of six tolahs above twelve tolahs shall be charged as six additional tolahs.

2. On every newspaper, pamphlet or other printed or engraved paper not imported—

If the same shall not exceed three and a half tolahs in weight, two annas.

If the same shall exceed three and a half tolahs and not exceed six tolahs in weight, four annas.

If the same shall exceed six tolahs in weight there shall be charged and taken two additional annas for every three tolahs in weight above six tolahs, and every fraction of three tolahs above six tolahs in weight shall be charged as three additional tolahs.

Provided that nothing contained in this Act shall be construed to oblige any person to send any newspaper, pamphlet or other printed or engraved paper through the Post Office, but it shall be lawful for all persons to send the same in any other manner.

VIII. No newspaper, pamphlet or other printed or engraved paper shall be sent by post at the rates prescribed in the preceding Section, unless the following conditions be observed, that is to say:—

Newspapers, &c. how to be sent by post.

1. It shall be sent without a cover, or in a short cover open at the sides.

2. There shall be no word or communication printed on such paper or pamphlet after its publication, or upon the cover thereof, nor any writing or marks upon it or upon the cover of it, except the name and address of the person to whom it is sent.

3. There shall be no paper or thing enclosed in or with any such paper or pamphlet.

IX. Every person who shall enclose or cause or procure to be enclosed in a newspaper, pamphlet or other printed or engraved paper to be sent by the post, or under the cover thereof, any letter, paper or thing, and every person who, with the intention of sending by the post any newspaper, pamphlet or other printed or engraved paper, shall print, write or put, or cause to be printed, written or put, upon such newspaper, pamphlet, or other printed or engraved paper, or any part thereof, after the same shall have been published, or upon the cover thereof, any word, communication or mark other than the name and address of the person to whom it shall be sent or intended to be sent, and every person who shall knowingly either send or cause to be sent by the post, or who shall either deliver or tender in order to be sent by the post, a newspaper, pamphlet or other printed or engraved paper in respect to which any one of the offences hereinbefore mentioned shall have been committed, shall for every such offence forfeit fifty rupees.

Penalties for sending newspapers, &c. by post, otherwise than in the manner prescribed.

Proof Sheets.

X. Proof sheets marked as such may be sent by the post at the rates prescribed for newspapers, provided they be brought to the dispatching office open, and be sealed in the presence of the person in charge of such office.

Inland banghy postage.

XI. Inland banghy postage shall be charged by weight and distance, on parcels sent by the banghy post according to the following scale:

For Distances.		If not exceeding in weight.											
		100 Tolahs.		200 Tolahs.		300 Tolahs.		400 Tolahs.		500 Tolahs.		600 Tolahs.	
	Miles.	R.	A.	R.	A.	R.	A.	R.	A.	R.	A.	R.	A.
Not exceeding -	100	0	4	0	8	0	12	1	0	1	4	1	8
Not exceeding -	300	0	12	1	8	2	4	3	0	3	12	4	8
Not exceeding -	600	1	8	3	0	4	8	6	0	7	8	9	0
Not exceeding -	900	2	4	4	8	6	12	9	0	11	4	13	8
Not exceeding -	1200	3	0	6	0	9	0	12	0	15	0	18	0
Exceeding - -	1200	3	12	7	8	11	4	15	0	18	12	22	8

Books, Pamphlets, &c.

XII. Books, pamphlets, packets of imported newspapers, and printed or engraved papers other than newspapers, provided they do not exceed one hundred and twenty tolahs in weight and be sent without covers, or packed in short covers open at both ends, and provided the postage thereon be prepaid by means of a proper stamp or stamps to be affixed thereon as hereinafter prescribed, shall, if sent by the banghy post, be charged with the following rates of postage, without reference to the distance to which they may be carried:—

If not exceeding twenty tolahs in weight, one anna.

If exceeding twenty tolahs, but not exceeding forty tolahs in weight, two annas.

And for every twenty tolahs in weight above forty tolahs, there shall be charged and taken one additional anna, and every fraction of twenty tolahs above forty tolahs shall be charged as twenty additional tolahs.

And if any such book, pamphlet or packet exceed one hundred and twenty tolahs, or if the postage chargeable thereon be not prepaid, it shall be subject to the rate of postage prescribed for banghy parcels in the preceding Section of this Act.

Table of Distances.

XIII. Banghy postage when chargeable by distance shall be calculated and charged according to a Polimetrical Table of Distances, showing the distance by the nearest road between every two Post Office Stations in India, which Table shall be prepared by order of the Governor General of India in Council and corrected from time to time as need be. Each Post Master General shall prepare from the aforesaid Polymetrical Table, in the English and Vernacular languages, for the use of each and every Post Office under his control, a list of all the Post Offices of India, arranged alphabetically and according to distance.

Limitation of weight of letters where there is a Banghy Post.

XIV. Where there is a banghy post established on any line of road, no letter or packet exceeding twelve tolahs in weight shall be conveyed by the letter post on that line of road, except in such cases, and under such restrictions as the Governor General of India in Council or the local Governments respectively, with the sanction of the Governor General of India in Council, may direct.

XV. Where there is no banghy post established on any line of road, letters and packets exceeding twelve tolahs and not exceeding forty tolahs in weight, shall be received for transmission by the letter post, and the postage thereon shall be charged by rateable increase according to weight at the rates specified in Sections VI. and VII. of this Act unless it be certified as hereinafter mentioned, but any such packet, if brought for dispatch along any such line of road, shall be forwarded by letter post and charged with postage as a banghy parcel, at the rates specified in Sections XI. and XII. of this Act; provided that it be certified in writing on the cover of such packet and such Certificate be attested with the full signature and address of the sender, that the packet does not contain any letter or written communication or any packet whatever, which if sent separately would be charged with letter postage. If any such Certificate shall contain a false statement, such letter, written communication, or other such packet contained in such certified packet, shall be charged postage according to the rates specified in Sections VI. and VII. of this Act as if sent separately, in addition to the penalty to which the sender will be subject as hereinafter provided; packets exceeding forty tolahs, but not exceeding six hundred tolahs in weight, if posted for dispatch along any such line of road, shall also be forwarded to their destination as banghy parcels. But it shall always be in the discretion of the Post Master or Deputy Post Master to whom such packets are brought for dispatch, to forward them at such times and in such manner as may be convenient.

Where there is no Banghy Post.

Letters and newspapers exceeding twelve tolahs.

Parcels exceeding twelve tolahs, but not exceeding forty tolahs.

Certificate.

Parcels exceeding 40 tolahs.

XVI. On any line of road along which banghy parcels

Where parcels and letter mails are conveyed in the same carriage.

are conveyed in the same carriage with the letter mails, it shall not be lawful to send or enclose, or to cause to be sent or enclosed, in any banghy parcel any letter, packet or written communication, of less weight than twelve tolahs; and every person who shall knowingly send or enclose, or cause to be sent or enclosed, in any banghy parcel, along any such line of road, any such letter, packet or written communication, shall forfeit for every such offence fifty rupees, and letter postage shall be charged for every such letter, packet or written communication as if sent separately by the letter post.

Ship Postage.

XVII. Ship postage shall be levied in addition to inland postage, according to the following rates on all letters or packets sent or received by any private or Government ship or steam boat, provided such letters or packets are not liable to the payment of British packet postage, that is to say:

Letters.

On every letter not exceeding three tolahs in weight three annas.

And for every tolah in weight above three tolahs, there shall be charged and taken one additional anna, and every fraction of a tolah above three tolahs shall be charged as one additional tolah.

Newspapers.

On every newspaper, or other printed or engraved paper not exceeding six tolahs in weight, one anna.

And for every six tolahs in weight above six tolahs, there shall be charged and taken one additional anna, and every fraction of six tolahs above six tolahs, shall be charged as six additional tolahs.

Parcels.

On every parcel not exceeding one hundred tolahs in weight, one rupee.

And for every hundred tolahs in weight above one hundred tolahs, there shall be charged and taken one additional rupee, and every fraction of one hundred tolahs above one hundred tolahs, shall be charged as one hundred additional tolahs.

Provided that no letter or packet upon which ship postage as aforesaid has been taken at the office of dispatch, shall be liable to any further charge of ship postage on account of being received at any other office.

Limitation of weight of parcels.

XVIII. No parcel exceeding six hundred tolahs in weight, or three feet in length, or one foot in breadth, or one foot in depth, or two thousand five hundred and ninety-two cubic inches in bulk, shall be received at any Post Office for dispatch either by ship or steam boat, or by banghy post, except in such cases and under such restrictions as the Governor General of India in Council or the respective local Governments shall direct. On parcels exceeding six hundred tolahs in weight when so forwarded, there shall be charged and taken an additional single rate of banghy postage according to distance for every hundred tolahs or part thereof above six hundred tolahs.

Ship and inland postage on foreign covers, must be prepaid.

XIX. Letters and newspapers posted for dispatch to Ceylon, or by ship or Government steamer to any place beyond the territories under the Government of the East India Company, upon which the full amount of inland or ship postage, or both, chargeable under this Act, has not been paid, shall not be dispatched, but shall be sent to the dead letter Office and returned, if practicable, to the sender. No parcel shall be received for dispatch as above to any such place, unless the full amount of postage chargeable thereon shall be prepaid.

Unpaid postage on letters to any part of India, to be charged double.

XX. Subject to any alteration which may be made by virtue of the power hereinafter vested in the Governor General of India in Council, letters posted for dispatch either by sea or land, from one place to another, in the territories under the Government of the East India Company without having a stamp affixed thereto as hereinafter mentioned, shall be forwarded to their destination, and upon every such letter there shall be charged a postage of double the amount specified in Section VI. of this Act; but newspapers, packets and parcels so posted for dispatch without having a stamp affixed thereto and upon which the postage chargeable as above, or a part thereof, shall not have been paid, shall nevertheless be forwarded to their destination, and charged with the whole or so much of the postage chargeable thereon as shall not have been paid. If any such letter be posted having thereon or affixed thereto as hereinafter mentioned any stamp or stamps, to be provided as hereinafter mentioned, the value or amount of which shall be less than the rate of postage to which such letter would be liable under Section VI. of this Act, if duly and properly stamped when posted, there shall be charged on such letter a postage of double the amount of the difference between the value of the stamp or stamps affixed thereto and the postage to which such letter would be liable as aforesaid, if duly and properly stamped when posted. If any such newspaper, packet or parcel shall be so posted, having thereon or affixed thereto any such stamp or stamps, the value or amount of which shall be less than the rate of postage to which such packet or parcel would be otherwise liable under this Act, there shall be charged on such newspaper, packet or parcel, a postage equal to the amount of the difference between the value of the stamp or stamps affixed thereto, and the postage to which such newspaper, packet or parcel shall be otherwise liable as aforesaid.

XXI. On every letter, or packet, whether inland or imported, which may be re-directed and forwarded by post, there shall be charged for the postage thereof from the place at which the same shall be re-directed to the place of ultimate delivery, in addition to all other postage paid or due thereon, such a rate of postage as the same would be liable to if prepaid, or duly and properly stamped when posted.

Re-directed letters.

XXII. All letters and other articles shall be posted, forwarded, conveyed and delivered under such regulations, and subject to such conditions and restrictions as to dimensions, enclosures or otherwise, as the Governor General of India in Council or the local Governments may direct. Provided that no person shall knowingly post, or cause to be posted, or send, or cause to be sent, or tender, or deliver in order to be sent, by the post, any letter or packet containing any explosive or other dangerous material or substance; and any person contravening this prohibition shall forfeit for every such offence a sum not exceeding two hundred rupees.

Governor General in Council may make regulations for receipt and delivery of letters, &c.

XXIII. It shall be lawful for the Governor General of India in Council at any time to authorize the levy of postage dues at rates different from those prescribed in this Act, provided there be no increase made thereby in any particular of the rates so prescribed, except as provided in Section XXXVI. of this Act.

Governor General of India in Council may levy lower rates of postage.

XXIV. Letters once delivered into any Post Office shall not be recalled by or restored to the sender except as provided by Section XIX. of this Act. But newspapers and parcels may be so recalled or restored, provided that the person claiming the same shall

Letters and packets once put into the Post Office.

satisfy the Officer in charge of the Post Office that he was the sender thereof, and that the amount of postage which would have been due on such newspaper or parcel, if the same had been forwarded, be paid.

Steam Postage.

XXV. The postage charged on letters and packets by Her Majesty's Post Master General, under the name of Steamer British packet postage, or by any other denomination, shall, after the rates of such postage have been published in the official *Gazette* of any Presidency, be recovered in the same manner as postage chargeable under this Act.

Postage Stamps.

XXVI. All letters and other articles, if having a stamp or stamps affixed thereto (such stamp or stamps in every case being affixed on the outside, and being equal in value or amount to the rate or rates of postage to which such letters or other articles are liable under this Act,) shall, provided the stamp or stamps shall not have been used before, pass by the post free of postage.

How to be provided.

XXVII. The Governor General of India in Council, shall cause stamps to be provided, denoting rates or duties of six pies, and one anna, or rates or duties of such other value or amount as the said Governor General of India in Council may direct, and shall give such other orders and make such other regulations relative thereto as may be deemed expedient.

Postage stamps to be under management of any Officer to be appointed.

XXVIII. The rates or duties which shall be expressed or denoted by any such stamps as aforesaid, shall be under the care and management of such Officer or Officers as the Governor General of India in Council or the local Governments with the sanction of

the Governor General of India in Council shall direct. And all sums of money realized by the sale of postage stamps shall be brought in the public accounts to the credit of the Post Office.

Venders of postage stamps to be appointed.

XXIX. The Governor General of India in Council, or any of the local Governments may appoint Government venders of postage stamps, and may make rules for the regulation of such venders of stamps, and thereby direct how and under what terms and conditions postage stamps may be supplied to them for sale; and whether any and what security shall be given by such venders, and whether any and what remuneration or discount shall be allowed to them, and how and in what manner and at what time or time such venders shall keep and render their accounts and pay over the proceeds of any sales made by them or re-deliver the stamps intrusted to them.

Venders to be bound by Rules.

XXX. If any person so appointed a vender of stamps shall except the appointment he shall be bound by such rules, and in case of any wilful breach thereof shall be liable to a penalty not exceeding two hundred rupees, in addition to any other proceeding to which he may be liable.

Penalty of vender refusing to supply stamps.

XXXI. Any person so appointed a vender of stamps who shall be convicted of refusing or unnecessarily delaying without reasonable excuse to furnish postage stamps to any person desiring to purchase the same, and tendering in lawful currency the full value thereof (the stamp vender having in his possession for sale sufficient stamps of the description and value required) shall be subject to a fine not exceeding one hundred rupees.

XXXII. Any person so appointed vender of stamps convicted of taking from a purchaser a higher price than that, denoted on the stamps sold, shall be deemed guilty of extortion and shall be punished, on conviction, with imprisonment, with or without hard labour, for any term not exceeding six months, or to a fine not exceeding one hundred rupees, and shall also be liable to refund to the purchaser the whole amount proved to have been taken in excess, which amount may be recovered by such purchaser before a Magistrate in the same manner as any penalty under this Act.

Penalty of vender selling stamps for higher price than the amount denoted thereby.

XXXIII. If any person shall forge or counterfeit, or cause or procure to be forged, or counterfeited, any die, plate or other instrument which shall be used for the purpose of making any stamps which shall be provided as aforesaid; or if any person shall forge or imitate, or cause to be forged or imitated, any stamp or stamps which shall be provided as aforesaid; or if any person shall knowingly and without lawful excuse (the proof of which excuse shall lie on the person accused) have in his possession any false, forged or counterfeited die, plate or other instrument resembling or intended to resemble, either wholly or in part, any die, plate or instrument that shall be used for the purpose aforesaid; or if any person shall stamp or mark, or cause to be stamped or marked, any paper or other substance with any such false, forged or counterfeit die, plate or instrument as aforesaid; or if any person shall knowingly use, utter, sell, or expose for sale, or cause to be used, uttered, sold or exposed for sale, or shall knowingly and without lawful excuse (the proof of which excuse shall lie on the person accused) have in his possession any paper or other substance having thereon the impression of any such false, forged, or counterfeit die or other instrument as

Penalties for forging stamps, &c.

aforesaid; or having thereon any counterfeit stamp resembling or intended to resemble, or be mistaken for the stamp or stamps which shall be provided as aforesaid; then and in every such case every person so offending, and every person knowingly aiding, abetting or assisting any person in committing any such offence, shall be punished with imprisonment with or without hard labor, for a term not exceeding seven years, and shall also be liable to fine.

Penalties for evading postage stamp duties.

XXXIV. If any person shall fraudulently remove or cause to be removed, from any letter, newspaper, or other cover or paper any stamp or stamps provided and used as aforesaid, with intent to use or place such stamp or stamps with or upon any other letter, newspaper or other cover or paper, or otherwise to dispose of the same; or if any person shall knowingly use or cause to be used any such stamp or stamps so fraudulently removed; or if any person shall fraudulently erase or remove, or cause to be erased or removed, from any such stamp or stamps any writing or other matter or thing thereon written or impressed, with intent to use any such stamp or stamps; every person so offending shall forfeit two hundred rupees for every such offence.

Option to prepay postage.

XXXV. In all cases, except that of letters and packets posted for despatch to any place beyond the territories under the Government of the East India Company, it shall be optional with parties sending any letters or packets by the post, to forward the same free of postage by means of a proper stamp or stamps placed or affixed thereon in the manner hereinbefore provided; or to forward them unpaid, or in the case of parcels only, to prepay the postage in money. But no money shall hereafter be received at any Post Office in prepayment of postage on any

letter, newspaper or other printed or engraved paper forwarded by the post. Provided that nothing in this Section shall be construed to require the prepayment of British packet postage on letters or packets upon which the prepayment of such postage has been left optional by Her Majesty's Post Master General.

Governor General in Council may direct that all postage shall be prepaid, and that by stamps alone.

XXXVI. It shall be lawful for the Governor General of India in Council at any time to withdraw either wholly or in part the option allowed by the preceding Section of this Act; and to direct that all or any letters, packets or parcels shall not be forwarded by post unless the postage thereof shall be prepaid by means of a proper stamp or stamps, or to charge on all letters, packets or parcels on which the postage shall not be prepaid, or which shall not be duly and properly stamped, such higher rates of postage than would otherwise be payable, as from time to time be deemed expedient.

Postage on unpaid letters, &c. to be paid by the receiver.

XXXVII. The person to whom any letter or packet, the postage of which has not been paid, may be delivered, shall not be bound to pay the postage if he return the same unopened, but if he open the same he shall be bound to pay the postage due thereon. If he return the same unopened, the sender of the letter or packet shall be bound to pay the postage thereof. If any person shall refuse to pay any postage which he is legally bound to pay for any letter or packet, the same may be recovered by any Post Master General, or any Officer in charge of a Post Office, for the use of the East India Company, in the same manner as a fine recovered under this Act, and it shall be lawful for the Officer in charge of any Post Office to withhold from the person so refusing, until such postage be paid, any other

letter or packet addressed to that person not being superscribed as on the public service.

Registered letters.

XXXVIII. In case it be deemed expedient that any letters or other packets should be registered at the Post Office, it shall be lawful for the Governor General in Council to direct that in addition to any rates of postage payable under this Act, a fee not exceeding four annas shall be charged on any such letter or packet; and such registration fee shall be paid on the letter being put into the Post Office.

Expresses.

XXXIX. It shall be lawful for the Governor General of India in Council to fix and order any rate of postage to be charged for the conveyance of letters and packets by express, in addition to or instead of any other rates of postage chargeable on such letters and packets under this Act.

Commanders of inward bound Vessels carrying mails how to proceed.

XL. When any vessel arrives by sea at any place within the territories under the Government of the East India Company at which there is a Post Office, the Commander of such vessel shall as speedily as possible cause every letter and packet on board of such vessel, which is directed to that place, and not excepted from the exclusive privilege of the Post Office, to be delivered either at the Post Office, or to some Officer of the post Office authorized to receive the same. And if there be on board any letter or packet directed to any other place, and not excepted from the exclusive privilege aforesaid, the said Commander shall as speedily as possible report the same to the Post Master of the place at which he has arrived, and shall act according to the directions he may receive from such Post Master, and the receipt of such Post Master shall discharge such Commander from all responsibility in respect of such letter or

packet. Every Commander of a vessel who shall wilfully disobey any of the directions contained in this Section, shall be punished with a fine not exceeding one thousand rupees.

Penalties.

XLI. Every person, being either the Commander of a vessel inward bound, or any one on board such vessel who shall within the said territories knowingly have in his possession any letter not excepted from the privilege of the Post Office after any part of the letters on board the said vessel, shall have been sent to the Post Office, shall forfeit for every such letter fifty rupees, whether the letter be in the baggage or on the person of the offender or otherwise in his custody. And every such person who shall detain any such letter after demand made for the same by an Officer of the Post Office, shall forfeit for every such letter one hundred rupees.

Detention of letters on board prohibited.

XLII. For every letter or packet delivered by the Commander of any ship in conformity with the directions of Section XL. of this Act, the Officer in charge of the Post Office shall pay to the said Commander the sum of one anna. Provided that no payment shall be made to the Commander of any vessel on account of the delivery of any letter or packet unless the claim of such Commander shall be preferred before the vessel leaves the place at which the letter or packet was delivered, or before the expiration of two months from the date of the arrival of such vessel.

Bounty Money.

XLIII. The Commander of every vessel leaving any place in the said territories by sea, shall receive on board of such vessel every letter and packet which he shall be required so to receive by any Officer of the Post Office, and shall give a receipt for such

Commanders of outward bound vessels to receive mails on board.

letters or packets. And every Commander of a vessel who shall wilfully disobey any direction contained in this Section, shall be punished with a fine not exeeeding one thousand rupees.

Unclaimed letters, &c.

XLIV. A list of all letters and packets of which the persons addressed connot be found, shall be prepared daily at every Post Office and exposed for not less than two weeks in the most public and conspicuous part of such Office; and all such letters and packets which shall have remained three months unclaimed at any Post Office shall be sent to the Post Master General of the Presidency. At intervals of not more than three months, the said Post Master General shall publish in the official *Gazette* of the Presidency, or in such other manner as shall be directed by the Governor General of India in Council, lists of all such unclaimed letters and packets of which the addresses are written in the English language or character. Every letter and packet which shall have remained eighteen months unclaimed in the Office of the Post Master General of any Presidency, shall be opened by the said Post Master General; and if any money shall be found therein it shall be paid into the Public Treasury, and if any other valuable property, it shall be sold, and the proceeds of the sale paid in like manner into the Public Treasury for the benefit of any person who may have a right thereto, after deducting all sums due from such person for postage. And when one year shall have elapsed after such letter or packet has been opened, it shall be lawful for the Post Master General, if it be still unclaimed, to destroy it.

Refused Letters, &c.

XLV. Letters or packets rejected unopened by the person to whom they are addressed shall be forthwith sent to the Office of the Post Master General of the Presidency and by him opened and destroyed. And all money or other

valuable property which such letters or packets may contain shall be disposed of in the manner prescribed in the preceding Section, with respect to such money or property contained in unclaimed letters.

Franking abolished.

XLVI. On and after the passing of this Act, the privilege of sending and receiving letters and packets by the post free of postage, whether official or otherwise, shall wholly cease; and all letters and packets to which any such privilege now extends shall henceforth be charged with the same rates of postage as any other letters sent by the post. Provided that letters and packets on the public service, certified to be such by the signature of any public Officer, now or hereafter authorised by the Governor General of India in Council, or by the local Governments respectively in that behalf, shall be forwarded by the post as if they were duly stamped, and the postage due thereon shall be charged to the several Public Departments, from which such letters or packets are sent, in such manner as the said Governor General of India in Council shall direct.

Letters on the public service duly certified as such, how to be charged.

Penalty for false certificate.

XLVII. Every person who shall, for the purpose of defrauding the Post Office Revenue, wilfully certify, or cause to be certified by writing on any official or other letter or packet delivered at any Post Office for conveyance by post that which is not true in respect of such letter or packet, or in respect of the whole of its contents, or shall knowingly send or deliver, or cause to be sent or delivered, or attempt to send or deliver for conveyance by post, any letter or packet with any such false certificate thereon; and every person who shall knowingly send or permit to be sent by post under colour or pretence of an official communication any letter, paper, writing or other enclosure of a private nature, shall for every such offence forfeit a sum not exceeding five hundred rupees.

XLVIII. If any officer in charge of a Post Office shall suspect that any letter or packet lying for delivery at his Office contains any contraband article, or any article on which duty is owing to Government, or that any letter or packet lying for delivery at the Post Office contains any writing or enclosure in contravention of the provisions of Sections VIII., XV., XVI., or XLVII., of this Act, it shall be lawful for such Officer to summon the person to whom the letter or packet is directed to attend at the Post Office by himself or Agent within forty-eight hours after the arrival of the letter or packet at that Post Office, and to open the letter or packet in the presence of the person to whom the letter or packet is directed, or of that person's Agent, and if that person shall not so attend by himself or Agent, then to open the letter or packet in the absence of that person. It shall also be lawful for any Officer in charge of a Post Office to refuse to forward any parcel through the Post Office by Sea to any foreign port or to any place not on the Continent of India, unless such parcel be accompanied by a Custom House Pass.

Letters, &c. suspected to contain contraband articles, or writing in contravention of this Act, how to be dealt with.

XLIX. The Government shall not be responsible for any loss or damage which may occur in respect of anything entrusted to the Post Office for conveyence, and no person employed by the Government in the Post Office Department shall be responsible for any such loss or damage unless that person shall cause such loss or damage maliciously or fraudulently.

Government not responsible for loss.

L. Whoever being in the employ of the Government in the Post Office Department, shall fraudulently secret, make away with, or appropriate any letter or packet which may have been entrusted to him, or anything contained in any such letter

Penalty for secreting, opening or making away with letters, &c. by persons employed in the Post Office.

or packet, or shall mutilate or brake open any such letter or packet, or any banghy parcel or box, with the intention of fraudulently appropriating anything therein contained, shall be punished with imprisonment, with or without hard labour, for a term not exceeding seven years, and shall also be liable to fine. Provided that nothing herein contained shall extend to the opening of a letter or packet returned for want of a true direction, or because the person to whom the same shall be directed, cannot be found, or refuses or neglects to pay the postage thereof, or to the opening of a letter or packet suspected to contain any contraband article, or any writing in contravention of the provisions of this Act, or to the opening of a letter or packet directed to any place not in the territories under the Government of the East India Company on which the proper amount of postage shall not have been paid.

Penalty for detaining Mails.

LI. It shall not be lawful for any person, except a Secretary to Government, acting by order of the Government, to detain a Post Office messenger, whilst carrying the mails, or to detain any carriage or horse upon which the mails are being carried, or on any pretence to open a packet in transit from one Post Office to another; and every person who shall be guilty of any of the above-mentioned offences shall be punished with a fine not exceeding five hundred rupees.

Penalty for retaining letters, &c. delivered by mistake.

LII. Every person who shall fraudulently retain, or wilfully secrete, or keep or detain, or, being required to deliver up by an Officer of the Post Office, shall neglect or refuse to deliver up a post letter or packet which ought to have been delivered to any other person, or a post letter bag or post letter or packet which shall have been sent, whether the same shall have been found by the person secreting, keeping or neglect-

ing to deliver up the same, or by any other person, shall be punished, on conviction before a Magistrate with imprisonment, with or without hard labor, for a term not exceeding two years, and shall also be liable to fine.

Penalty for neglect on the part of persons employed to carry mails.

LIII. Every person employed to convey or deliver any post bag or any letter or packet sent by post, who shall be guilty while so employed of any act of drunkenness, carelessness or other misconduct whereby the safety of any such bag or letter or packet shall be endangered; or who shall loiter or make delay in the conveyance or delivery of any such bag or letter or packet; or who shall not use proper care and dilligence safely to convey any such bag, letter or packet shall be liable to a fine not exceeding fifty rupees.

Penalty for embezzlement by persons employed in the Post Office.

LIV. Whoever being in the employ of the Government in the Post Office Department, and being entrusted to receive money for postage duty or any other public purpose, shall fraudulently appropriate the same, shall be punished, on conviction before a Magistrate, with imprisonment, with or without hard labour, for a term not exceeding two years, and shall also be liable to fine.

Penalty for fraudulently altering marks on letters, &c., by persons employed in the Post Office.

LV. Whoever being in such employ as is described in Section LIV. shall fraudulently put any wrong mark on any letter or packet, or shall fraudulently alter, remove or cause to disappear any mark or stamp which is on any letter or packet, or shall fraudulently use or place with or upon any letter or packet any stamp which shall have been removed from any other letter or cover, shall be punished, on conviction before a Magistrate, with imprison-

ment, with or without hard labour, for a term not exceeding two years, and shall also be liable to fine.

Penalty for incorrectly preparing documents, or secreting documents by persons employed in the Post Office.

LVI. Whoever being in such employ as is described in Seetion LIV., and being entrusted with the preparing or keeping of any document, shall, with a fraudulent intention, prepare that document ineorreetly, or alter that doeument, or seerete or destroy that document, shall be punished, on conviction before a Magistrate, with imprisonment, with or without hard labour, for a term not exceeding two years, and shall also be liable to fine.

Penalty for sending letters without charging postage, by persons employed as above.

LVII. Whoever being in sueh employ as is described in Seetion LIV., shall send by the post or put into any post bag, any unstamped letter or paeket upon which postage has not been paid or charged in the manner prescribed in this Aet, intending thereby to defraud the Government of the postage duty on such letter or paeket, shall be punished, on convietion before a Magistrate, with imprisonment, with or without hard labour, for a term not exeeeding two years, and shall also be liable to fine.

Fines how to be recovered.

LVIII. All fines incurred under the provisions of this Act by any person except in respect of offenees punishable by fine in addition to imprisonment shall, upon conviction of the offender before any Magistrate, be levied, together with the eosts attending the information and conviction, by distress and sale of the goods and chattles of the party or parties offending by warrant under the hand of sueh Magistrate, and if, upon the return of such warrant, it shall appear that no sufficient distress can be had thereon, then it shall be lawful for any Magistrate, by warrant under his hand and seal, to cause such offender or

offenders to be committed to prison, there to be imprisoned only, or to be imprisoned and kept to hard labour, according to the discretion of such Magistrate, for any term not exceeding two calendar months, where the amount of the fine shall not exceed fifty rupees, and for any term not exceeding four calendar months, where the amount of the fine shall not exceed one hundred rupees, and for any term not exceeding six calendar months in any other case, the commitment to be determinable in each of the cases aforesaid upon payment of the amount of the fine and of the costs attending the information and conviction. A share not exceeding one moiety of every fine imposed and recovered under this Act shall be awarded to the informer. No proceedings shall be taken for the recovery of any such fine without an order of the Government, or an order in writing of a Post Master General, or of an Officer in charge of a Post Office.

Servants of East India Company committing offences in foreign states in alliance.

LIX. If any servant of the East India Company, who shall be employed by the said Company in the Post Office Department, or shall be appointed a vender of postage stamps or entrusted by the said Company or any of the said local Governments with the sale of postage stamps within the dominions of any foreign Prince or state in alliance with the said Company, in which a post shall be established by the said Company, shall within the dominions of such Prince or State commit any act hereby prohibited, or omit to do any act hereby required to be done, by any person similarly employed, appointed or entrusted as aforesaid within the territories under the Government of the said Company, such servant of the said Company shall be guilty of an offence, and, on conviction thereof, shall be punished in the same manner as if such act had been done or omitted within the said last mentioned territories, and every such person may be convicted and punished either by fine or

otherwise, according to the nature of the offence, by any Magistrate or Court in any part of the said last mentioned territories in the same manner as if the offence had been committed in such part of the said territories.

LX. The word "Magistrate" in this Act shall include Joint Magistrates, persons lawfully exercising the powers of Magistrates, Justices of the Peace, and Police Magistrates; and the word "fine" shall include a penalty or forfeiture.

LXI. It shall be lawful for the Governor General of India in Council to frame Rules for the management of all or any Zemindaree, Thannah or other district dawks, and to declare, from time to time, what portions of this Act shall be applicable to such dawks, and to persons employed in connection therewith.

District dawks.

Ordered, that the Draft now read be published for general information.

Ordered, that the said Draft be reconsidered at the first Meeting of the Legislative Council of India after the 13th day of August next.

J. P. GRANT,
Secretary to the Government of India.

Republished by order of the Right Honorable the Governor in Council.

H. C. MONTGOMERY,
Chief Secretary.

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